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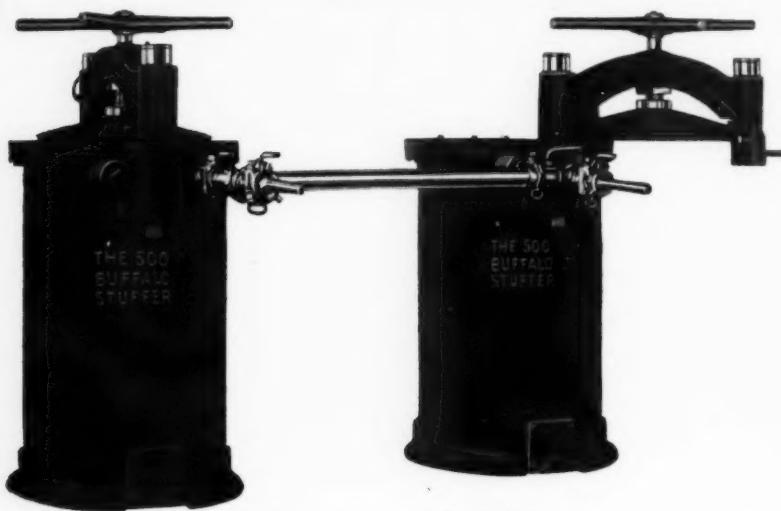


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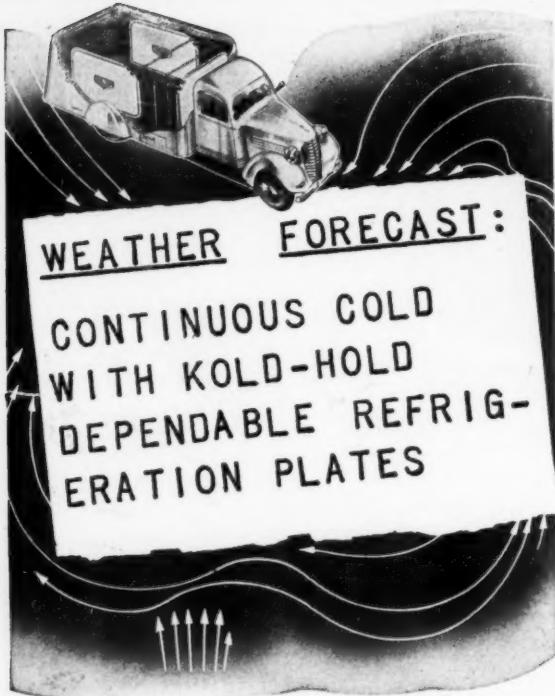
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THE NATIONAL Provisioner

VOLUME 125

NOVEMBER 3, 1951

NUMBER 18

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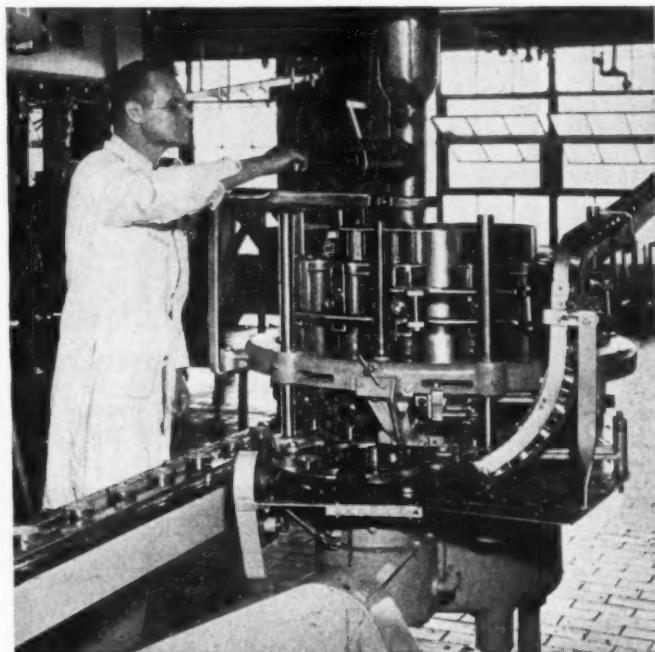
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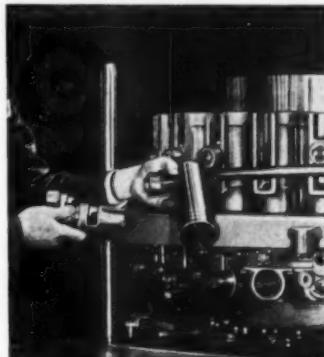
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WITH *Pfaudler* PISTON FILLERS



THIS 14-STATION PFAUDLER Rotary Piston Filler fills cans of potted meat cleanly and rapidly at the Indianapolis plant of Kingan & Co.



PISTONS AND SELF-COMPENSATING cut-off valves are fast and easy to clean. This helps improve sanitation and cut labor cost.



Kingan & Co., of Indianapolis, Indiana, have been able to cut labor costs and boost the efficiency of their potted meat filling operation with a Pfaudler Piston Filler. And so can you!

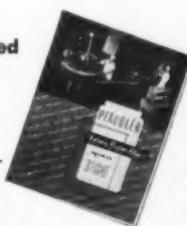
This filler is so fast and easy to clean that it eliminates many hours of costly labor each week. And the time required for changing from one product to another is chopped to practically nothing.

The Pfaudler filler makes this saving possible because both the pistons and the cut-off valves can be readily removed in one piece by hand. No tools are needed. Only Pfaudler fillers have this outstanding economy feature.

Fewer fillers are needed to do the job, too, because Pfaudler fillers deliver large-volume output at top speed. Capacities range from 100 to 600 containers per minute, depending on the product being filled.

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Clevis pins are locked in bracket, cannot rotate. Bracket wear is minimized.



For increased production efficiency, the drives for the 315 ft. long Link-Belt Overhead Trolley Conveyor and for the viscera table are mechanically synchronized in this midwestern packing plant.



After final dressing operations, calf carcasses are transferred from Link-Belt Overhead Trolley Dressing Conveyor by gambrel stick to dead rail and scale beam for movement to the cooler.

YOU can make your overhead trolley conveyor dollars go farther by calling in Link-Belt while you're still in the planning stage. Link-Belt makes the finest trolley on the market today. Equally important, our specialists can draw on the world's largest, most varied background of conveying and power transmission application.

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Link-Belt Overhead Trolley Conveyors do all these jobs to release valuable manpower for productive work . . . to increase output. And they free floor space, too.

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THE SYMBOL OF QUALITY
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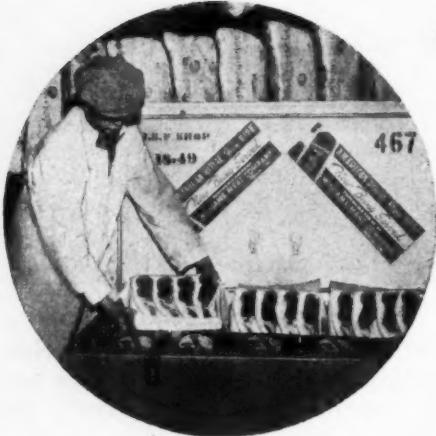
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"We are indeed grateful for your helping us establish an international reputation for Williams Famous Kansas City Meats."

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● Today's busy tempo in the vast handling and storage of foods calls for speed and efficiency. There's no time to be lost, no labor to be lost. Jamison Double Doors fill the bill because they're twice as wide and can handle twice as much traffic in moving stock in and out of the refrigerated space.

These 3 views of Jamison Double Doors in use at Illinois Packing Company portray space and speed. Notice the inside metal kickplate—the handy bump-open bar. Here's your door for extra years of trouble-free, efficient operation. Jamison Cold Storage Door Company, Hagerstown, Md., U.S.A.





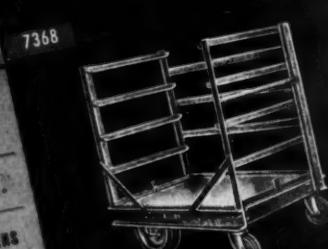
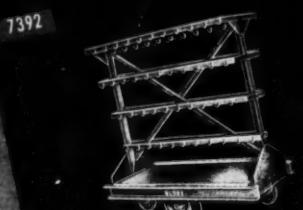
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THEY ARE COMPLETELY DUST PROOF AND WATER PROOF

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GLOBE STAINLESS STEEL TRUCK
BODIES ARE NOW SATIN FINISHED . . .
ELIMINATING WELDING STAINS
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Industry with Expertly Designed Equipment

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3 MONTHS AGAINST FURTHER LUBRICATION

. . . WATER PROOF, THREADED HUB CAP PROTECTS

BEARINGS AGAINST DUST AND MOISTURE . . . THEY COME EQUIPPED WITH NEOPRENE TIRES,
WIDER AND DEEPER, TO ROLL EASIER UNDER HEAVIER LOADS.



Beef for Army Ordered Set Aside

The U. S. government announced on Thursday that a beef priority system to take care of armed service requirements will become effective in December. Slaughterers will be required to offer to the armed services, at regular ceiling prices, an amount of Prime, Choice and Good beef to be determined on the basis of November 1951 slaughter as compared to November 1950 slaughter. A percentage will be fixed each month by OPS and the priority will apply to beef in excess of that percentage.

An order, which will be issued before the end of this month, is expected to produce an estimated 24,000,000 lbs. of boneless beef for the Army, Navy and Air Force. A war department report on its beef supplies last week disclosed that Army kitchens have been without normal rations of beef in some instances.

About 450 of the nation's meat packers, those having federal inspection, will be affected. OPS said that any packers who are already filling Army contracts will be allowed to count these in their new set-asides.

Following the Army-OPS announcement on set-asides, the American Meat Institute issued the following statement:

"We genuinely are hopeful that the armed services may get the beef they need and this industry will do everything possible to furnish it. Unfortunately, however, 95 of the country's leading beef-producing plants for months have been able to buy, without violating OPS regulations, only about two-thirds of the number of cattle they purchased during the same period of 1950. Further, a large proportion of the animals they have been able to buy have been in the lower grades, rather than the better grades desired by the armed services. It has been the desire of our members right along to furnish beef for the Army and Navy, as they always have done. They simply have been unable to do so, much to their regret."

Good Demand, Steady Prices for Farm Products

Although the demand for most farm products is expected to rise in 1952, the larger supplies of food which will be grown next year will keep prices of agricultural commodities near 1951 levels. This was one of the predictions the Department of Agriculture made this week in its demand and price outlook. The strong demand for agricultural products is based largely on a further rise in employment and consumer incomes as defense preparations expand, although a major change in defense plans might upset predictions. Foreign demand for products will hold up next year, with a larger supply of gold and dollars, USDA predicted. Secretary of Agriculture Charles Brannan stated that, with the exception of meat, rice, soybeans and fats and oils, export prospects for U. S. farm products in 1952 are very good.

Summarizing some of the obstacles facing farmers, Brannan pointed out that farm employment has declined by about 1,250,000 workers in the last five years. The supply of all feed concentrates between October this year and October next year will be 4 per cent below the large supplies of the last two years, while consumption of feed by steadily increasing numbers of animals will exceed 1951 production. He also expressed doubt that there would be enough fertilizer to meet demand.

Wage and Salary Board Rulings

A special panel of the Wage Stabilization Board appointed to study industrial pension, health and welfare programs in relation to wage stabilization has decided that new pension plans adopted by corporations should be subject to approval of the WSB.

The Salary Stabilization Board recently ruled that only a responsible corporate officer may provide the necessary certification in giving pay raises because of promotions, transfers or new, changed or reclassified positions.

OPS Will Amend GCPR Again

OPS is reported preparing an alternative order to SR 60 to the GCPR, effective September 22, which allowed beef processors to adjust their prices in accordance with their cost as determined under CPR 24. One element of the formula required figures on cost and prices during three months base period, April through June 1950. The new order will require such figures only for the first week of each month in the base period.



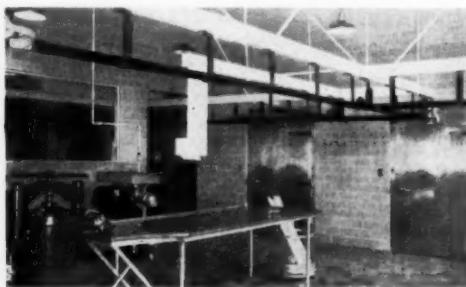
Exterior view of plant shows use of large windows. The men at right are: Levy Goehring, office manager; Albert Thomas, state inspector; James Kennally, superintendent; P. J. Goehring, owner, and Dr. R. J. Bishop, supervising veterinary meat inspector.



OPEN SPARKLING NEW KITCHEN

CAREFULLY timing the completion of their new \$90,000 processing plant at Victor, Calif., to coincide with the Lodi Grape Festival and National Wine show late in September, the Goehring Meat & Provision Co. held open house for 1,800 visitors.

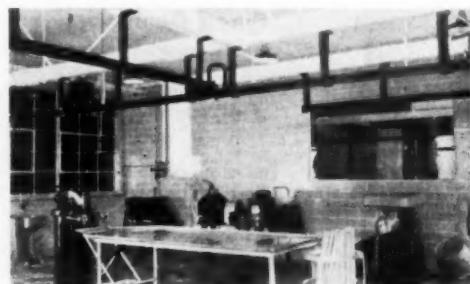
The plant is located in the heart of the Tokay grape growing community, about three miles from Lodi. The firm plans to manufacture a full line of sausage, loaves and processed pork products, specializing, however, in certain types that have demonstrated a high marketability in that particular area. In this connection the owner has enjoyed considerable success with his bratwurst sausage, samples of which were included in the refreshments at the opening.



Sanitation has literally been built into this kitchen. Note tile walls, floor and stainless steel cooler doors.

In addition to processing operations the plant will engage in both wholesale and retail business on the same premises. The retail section on the front of the plant features full height windows in extruded aluminum trim and hardware. Two full-length white enameled meat cases are provided while the balance of the retail section is devoted to display of Amana home freezers in a wide variety of sizes.

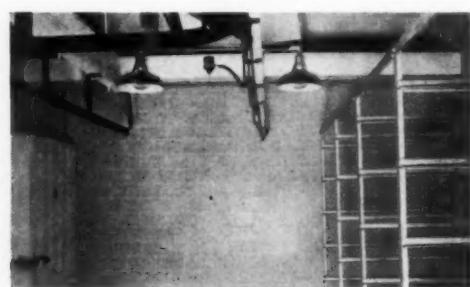
The manufacturing section includes a kitchen, a smoking and cooking room with two smokehouses, a double steam cooking cabinet, lard rendering equipment and cooking vats. Fully-automatic Mepaco smoke generators are employed. Two coolers and a freezer comprise the refrigerated section. A boiler room, compressor room, spice room and



Machinery and equipment are well spaced for best production. Glass area separates cooking room from kitchen.



Here is view of instrument-controlled smoking and cooking room with lard equipment visible in the background.



This is the sausage hanging cooler. Product can be run in on racks or stored on sticks on the framework at right.

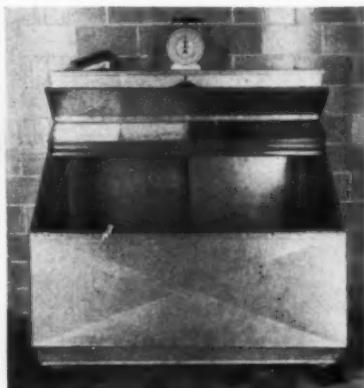
dressing rooms for both men and women complete the unit.

The second floor is devoted to storage which at a later date will be completed for use as offices or as a recreation hall for community use.

Salt glazed tile walls are used throughout the plant. The floors are of tile pavers except in the retail section and employe locker rooms. All equipment is of stainless steel including the metal-clad cooler doors and frames. Aluminum sash has been used extensively with large window areas.

The compact, but highly efficient processing department has been planned to handle about 25,000 lbs. of product per week. Ample space is available for plant additions when business conditions justify an expansion program.

The attractiveness of the concrete block building has been enhanced by



This stainless steel spice bin, mounted on casters for easy portability, was designed by Superintendent Kennelly.

planting areas within the retail market area and along the side walls. These spots are outlined in contrasting brick borders. A roof of interlocking red tile contributes to a pleasing exterior appearance.

This new plant is owned by P. J. Goehring and his seven sons, only two of whom will be actively engaged in the business. James Kennelly, superintendent in charge of operations, including the wholesale end of the business, reports that the plant was placed in operation with surprising speed and that the few "bugs" ordinarily to be encountered have been worked out satisfactorily. W. B. Clausen, consulting engineer of Oakland, Calif., designed the structure and supervised construction.

Equipment credits: Sausage machinery, John E. Smith's Sons Co., Buffalo, N. Y.; stainless steel tables, track system, smokehouse doors, lard agitator, cooking vats, smokehouse cages and trees, Le Fiell Co., San Francisco; stainless steel gondola, meat trucks, Mepaco smoke generators, sausage hanging racks, stainless steel grinder hopper, grinder plate rack, ham molds and lard kettles, Meat Packers Equipment Co., Oakland.

Hormel Publication Helps Farmer Gear Livestock Raising to Consumer Needs

PERHAPS the most important member of the meat team is the livestock producer. Without him the packer and the retailer cannot operate. The type of livestock he brings to market and the pattern in which he markets his animals has a decided effect on the operational efficiency of the packing plant and, incidentally, on the raiser's profit.

While packers realize these facts, they frequently fail to make any specific steps to help the livestock producer with his farm management. Geo. A. Hormel & Co., Austin, Minn., is a good example of a packer that does take a real interest in livestock production.

Since its founding by Geo. A. Hormel, the plant has always been keenly aware of its tie-in with the prosperity of neighboring farmers. The firm could only hope to grow as the farmer expanded his livestock production. Today, Hormel is the major industry of Austin and needs a steady and expanding source of livestock.

To guarantee this supply, management decided to present its views to the farmer. Management was convinced that the ultimate judge of a meat product is the consumer. His likes or dislikes will affect the livestock producer as well as the packer. As the packer enjoys a closer association with the consumer, Hormel conveys consumer views to the producer.

The main avenue by which Hormel reaches the producers is through its monthly magazine, "The Hormel Farmer." A down-to-earth editorial ap-



OWEN CHECKS COPY OF HORMEL FARMER MAGAZINE

proach is maintained. The magazine tries to generate a neighborly interest on the part of its readers about what the other fellow is doing.

Material for the magazine is gathered on grass-roots tours by David S. Owen, publicity director. In a friendly and homespun manner of his own, he visits with farmers and chats about their problems and accomplishments. The results of Owen's sojourns are how-to-do-it stories that generate reader interest and, when personalized in terms of neighbor news with supporting photos, rate high in readership value.

One of the major advances in live-stock marketing pioneered by Hormel is live carcass grading of hogs. This project has admittedly done much to convey to the farmer the thinking of the consumer as reflected in his buying habits. The consumer is not particularly interested in lard-type hogs and, because of the low price of lard, neither is the packer.

"The Hormel Farmer" preaches the gospel of the meaty and firm hog. When a farmer volunteers to sell his hogs on carcass grade and yield, he will receive a premium or discount from the prevailing market price depending on the yield of his animals in terms of sellable primal cuts. Since the program is voluntary, the farmer will almost certainly market a properly finished hog in order to collect the premium.

Specific instances of farmers who have collected premium prices for meaty hogs form a repetitive pattern for story presentation. Since the stories are documented with names, photos, addresses and state the amount of premiums earned, they perform an effective selling job on livestock raisers who have not received premiums.

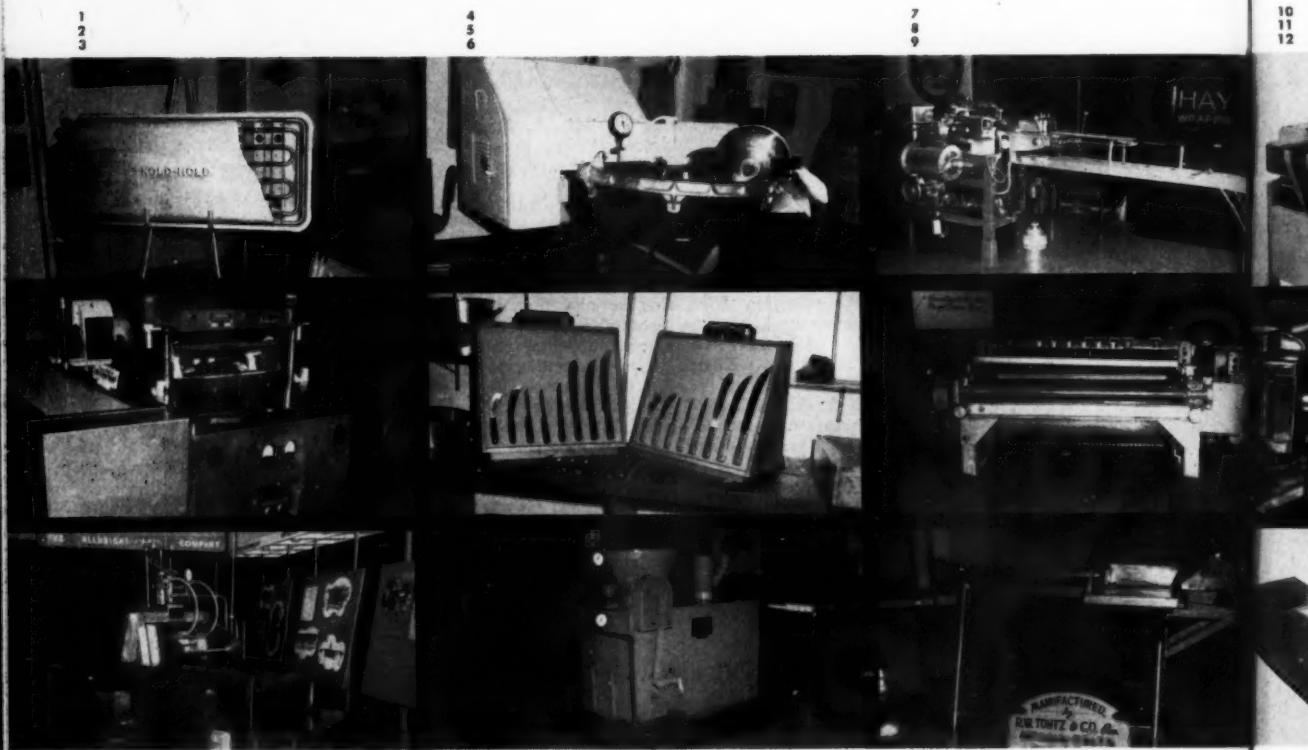
"Topping" is a practice encouraged by "The Hormel Farmer." The magazine points out that it may be unprofitable for a farmer to wait until his lightest hogs attain maximum finish before selling a whole lot. During this

(Continued on page 26)



THIS MARQUEE-LIKE sign is a real attention getter, according to the Andrew Williams market in Oakland, Calif. Effective by day as well as by night, the illumination from behind the glass faces of the sign passes through the 10-in. red translucent letters which are used to form copy. Service panels and letters were produced by Wagner Sign Service, Inc., Chicago. Copy featuring current "specials" is changed three times a week.

NEW EQUIPMENT



1. READILY ADAPTABLE to meet truck refrigeration needs is this hold-over plate made by Kold-Hold Mfg. Co., Lansing, Mich. Plant refrigerant is pumped through coils in plate, freezing eutectic solution within plate which transfers heat from product.

2. FOR WRAPPING loaf products in plastic bags, this machine pulls vacuum, heat seals bag and trims film automatically. Loaves are neat in appearance, tightly sealed. Speed is 15 to 18 bags per min. Unit is made by Standard-Knapp, Portland, Conn.

3. AUTOMATIC PICKLE injector handles ten, 12/16-lb. bellies per min. Of stainless steel, the unit allows reuse of surplus pickle. Sixteen injecting needles are visible at all times. Bellies are fed by sprocket wheels. Made by the Allbright-Nell Co., Chicago.

4. FEATURING A NEW knife design and totally enclosed motor housing, Cincinnati Butchers' Supply Co.'s Chop Cut is said to provide faster, cooler cutting. Product is automatically unloaded over the side. Plow-back device turns meat over once for each bowl revolution.

5. PROFESSIONAL KNIFE line is featured by Aluminum Cooking Utensil Co., Kensington, Pa. Knives have full tang construction, compression type rivets. Blades are made of high carbon chrome vanadium steel and ground to eliminate waviness and hollows.

6. THIS MECHANICAL smoker, made by Drying Systems, Inc., Chicago, runs by compressed air (15 lbs.). Fed to the grate by gravity, a 2-bag sawdust charge will last 5 hours and smoke 24 cages or 48 trees. Interior parts of the smoker are all made of stainless steel.

7. HIGH-SPEED wrapping machine is adaptable to various size packages and available overwrap materials. The wrap is roll-fed. A long takeaway belt assures positive seal. Pack or wrap adjustments can be made quickly. Hayssen Mfg. Co., Sheboygan, Wis.

8. NEW SIDE FLESHER machine produces one-piece pig skin from whole of pork side. Unit is automatic, requires only fatback side feeding. Knives set to compensate for thickness of skin. Output upward of 500 skins per hour. Made by the Globe Co., Chicago.

9. LIGHT WEIGHT, economical, fast, best describes this air-operated loaf stuffer which is quickly adjustable for various sizes. Positive action piston, foot-pedal operated, assures smooth stuffing. Unit is made by R. W. Toht & Co., Inc., St. Louis.

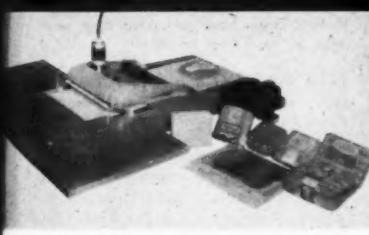
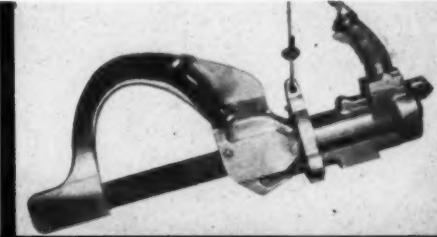
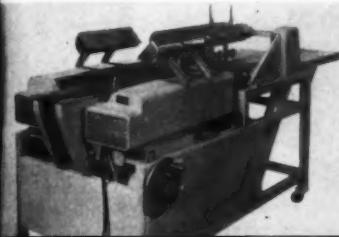
T REVIEW

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EQUIPMENT manufacturers and processing materials suppliers staged one of their finest exhibits to date at the recent American Meat Institute Convention in Chicago. Some 105 booths covered the huge hall in the Palmer House with attractive displays and working exhibits. Again, new and modified machines made their debuts to the meat industry. On these two pages are photographs and descriptive briefs on the latest offerings of equipment firms. Many of these machines will prove beneficial to the industry as they cut production steps, speed and improve pre-packaging operations and contribute to better dressing and processing of meats.



10. LATEST WRAPPING machine is said to make tight frank wrap without backboard. Unit also wraps bacon, lunch meats and other items. Adjustments can be made in 2 or 3 min. for length and width changes. Miller Wrapping & Sealing Machine Co., Chicago.

11. TO MAKE STUFFING easier and more efficient, John E. Smith's Sons Co., Buffalo, has added a stuffing cock control. By moving horn laterally, operator closes or opens stuffing port. This permits him to use two hands at all times when stuffing large sausage.

12. BELT-FED sealing unit, with stationary heating plate that self-adjusts for height of package, can simultaneously seal packs fed by two workers. Unit will apply a heat-seal label at time package is sealed. Made by Great Lakes Stamp & Mfg. Co., Chicago.

13. LIGHT, PORTABLE, air-operated brisket opener can be used in either conveyor or bed beef dressing. Special guard design protects pouch from knife. Saw handles hard and soft bone cattle with equal ease. The maker is Kentmaster Mfg. Co., Los Angeles.

14. THE FRONT of this revolving loaf oven is made of easy-to-clean, ridged stainless steel giving unit greater strength and lighter weight. Even baking is assured through automatic temperature and shut-off controls. Advance Oven Co., St. Louis.

15. A NEW METAL closure, called the Vac-Tie fastener, insures a positive, air-tight seal for items vacuum-packed in bags. Used with any standard vacuum machine, the seal is applied by simple unit shown at upper left. Hercules Fasteners, Inc., Elizabeth, N.J.

16. AUTOMATIC PORK sausage dispenser forms and ejects skinless links onto properly sized greaseproof paper. Links are ejected six at a time for tray or box packaging. Unit can produce over 500 lbs. per hour. Dohm & Nelke, Inc., St. Louis, is the maker.

17. ELECTRIC KNIFE sharpener hones edges fine or coarse as desired. Unit requires only a fraction of the time of hand honing. Sharpener is portable, compact and easily moved about the kill or dressing floor. Distributed by E. G. James Co., Chicago.

18. UNIQUE MACHINE that requires no heat or steam disperses insecticide over wide area by means of high speed metal disc. Easy to fill, unit will treat average room with dense or light saturation in about 20 sec. Distributed by Knox Chemical Co., Chicago.



PROGRESSIVE REFINEMENTS

* Low Bowl (35" from floor to bucket rest) . . . easy loading.

* Heavy Knife Shaft with extra heavy Timken roller bearings . . . totally enclosed and sealed.

* Turning Plow delivers meat toward center of bowl.

* Flexible Bowl Scraper removes viscous material from bowl and turns meat over once for each bowl revolution.

* Giant Bowl Bearing requires no steady rests, imposes no "drag" . . . hence low power demand.

* Adjustable Bowl Bearing ring assures perfect alignment and seal between bowl and apron.

* Adjustable motor base assures accurate V belt tension.

* Bowl Drive through roller chain and enclosed worm gear.

* Unique lubricant recovery feature.

* Extra apron clearance allows unobstructed entrance of meat to knives.

* "Over the side" unloading keeps meat always in full view and prevents possible contamination from contact with under side of bowl.

* Automatic Revolving Disk unloader unloads the largest bowl in $\frac{1}{2}$ minute.

* Unloader Disk Scraper guides meat into discharge chute and keeps unloader disk clean.

* Unloading chute, heavily tinned.

* Unloader reducer gears run in oil and are totally enclosed.

SOLID SATISFACTION

SATISFACTION SOLID SATISFACTION

The correct operating principle, which has characterized BOSS Silent Cutters* from their first appearance at the turn of the century, and progressive refinement of detail, as indicated by the partial list of features which is a part of this advertisement, "add-up" to solid satisfaction for BOSS users and steadfast good will for us.

Ask any present user what he thinks of his BOSS Silent Cutter! Then ask a BOSS representative to point out the money saving, product improving, production increasing facts of BOSS construction and operation. Or write for our new Sausage Machinery Catalog No. 627-D, which includes details of other BOSS Sausage Equipment also.

*Patents Pending

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

THE Cincinnati BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

Tripe Cleaned Mechanically in Limited Space

FREQUENTLY in the mass production of a product, one rather small operation may be a monkey wrench that slows down the line and prevents the high degree of efficiency desired.

Krey Packing Co., St. Louis, experienced just such a serious problem with its enlarged hog dressing department. Space limitations prevented the installation of additional umbrella-type hog stomach washing facilities. When dressing rates reached 600 an hour, serious crowding occurred around this one station despite the fact that four butchers manned the hog stomach wash. Two butchers opened the stomach, rinsed its contents and the other two washed the stomachs on the two umbrellas.

Space for more equipment or a larger work area for additional stomach scrapers was not available. The inevitable happened. Some of the stomachs were tanked for lack of cleaning equipment and even some that were cleaned had to be cleaned again to meet company specifications.

Searching for a solution to the problem, L. L. Duncan, production manager, witnessed the continuous-type stomach cleaners in operation in other packing plants. While these cleaners looked promising, they had a serious drawback—limited capacity. Duncan then contacted the engineering department at The Globe Co., Chicago, and Globe set out to build a continuous-type washer capable of keeping pace with the dressing rate of the Krey plant.

The Globe-developed unit can handle stomachs at the rate of 600 per hour. The washing action of the unit has been most satisfactory. The natural color of the washed stomach is maintained so that no added bleaching is needed during the scalding operation.

Two butchers now handle stomach washing at the maximum dressing rate. They slit the stomach open, flush the contents and throw the stomach into the receiving hopper of the washer. A spray just above the hopper mouth was added as modification by Krey engineers. It is used periodically to wash down the stainless steel hopper mouth and keep it free from waste particles.



Feed end of tripe washer shows proximity to opening station. Stomachs are opened by two butcher workers on specially constructed peg type boards and flipped deftly into washer. Krey installed spray at mouth of hopper.

The washed stomachs are discharged automatically into a container similar to a perforated pan.

The cylinder of the washer is 60 in. long. As it rotates forward the stomachs are tumbled about and constantly sprayed with fresh, clean hot water. The correct temperature of the incoming water is a critical factor. The water must be warm enough to loosen the dirt and yet not too hot to set the dirt. Temperature of the water is thermostatically maintained at 130 to 135° F.

Krey currently scalds stomachs which are intended for sausage production. However, even in this operation the rinse step can be eliminated since bleach is not used in scalding.

Management reports a slight increase in the yield resulting from cleaning stomachs by the continuous manner. When they are washed by hand there is a tendency for the operator to press firmly to clean some areas. As a result parts of the stomach are freed and washed away. The constant tumbling and washing of the automatic unit is actually more gentle and frees less of the stomach tissue, although all of the dirt and slime is removed.

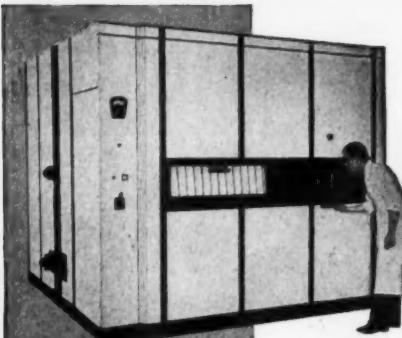
Equipment credit: Mechanical tripe cleaner, The Globe Co., Chicago.



Compact washer conserves space, keeps stomachs moving at continuous pace. The camera caught action of discharged stomach falling into perforated pan-like container.



Jacob Muskopf, assistant kill foreman; F. Minker, cut foreman, and Frank Davis, kill foreman, inspect washed and scalded tripe before it is cooked for use in processed meats.



CHECK THESE SPECIAL FEATURES

- All-steel and Aluminum Construction
- Thermostatic Heat Control
- Safety Burners
- Rustproof, Acid-proof Interior
- Stabilized Shelves
- Simplified, Easy Cleaning
- Reduced Operating Costs
- Reduced Loaf Shrinkage

ADVANCE

OVEN COMPANY 700 So. 18th Street, St. Louis 3, Missouri

Western States Office: 11941 Wilshire Blvd., Los Angeles 24, Calif.

**Perfect Loaves
FASTER!
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ADVANCE
MEAT OVENS**

. . . no more cracked or burned loaves!

Specify Advance Ovens and watch your loaf business profits grow. Efficient automatic controls, safety burners, and thermostatic heat controls assure superior products of finer appearance and flavor. Ruggedly constructed and oven-engineered for years of trouble-free service. Available in a variety of models and capacities . . . porcelain, aluminum, or stainless steel exteriors. Install Advance and get the best. Write today for details.



ADVANCE DIP TANKS . . .

gives loaves that rich, tasty, sales-producing crust. Economical, simple to use, easy to clean. Automatic heat control prevents smoking of shortening. Capacity, 9 to 12 loaves per dip. May also be used for paraffin and gelatin dips, browning hams and other products.

Write for details.

OUR **70TH** YEAR

SERVING THE INDUSTRY WITH

Natural Casings

**THE
CASING HOUSE**

BERTH. LEVI & CO. INC.

- CHICAGO
- BUENOS AIRES
- LONDON

- NEW YORK
- WELLINGTON
- SYDNEY

**Brucellosis Bill Clarifies
Moving Diseased Cattle**

One of the bills passed before Congress adjourned provided for the regulation of interstate movement of brucellosis-infected livestock. The bill (S 1629) is awaiting President Truman's signature. It amends the Act of May 29, 1884, as amended to permit the interstate movement for immediate slaughter of domestic animals which have reacted to a test for tuberculosis, or which never having been vaccinated for brucellosis, have reacted to a test for brucellosis.

All animals which have these diseases must be branded with a "B" on the jaw. The bill does not allow them to be moved from one state to another for feeding purposes, but they may be moved across state lines for slaughtering. However, breeding stock may be moved across a state line to be returned to the same owner where an individual sells animals that are later found to be afflicted with one of the diseases.

Although the Department of Agriculture has been permitting animals with these diseases to move across state lines for slaughter, there has been no clear legal authority allowing the action.

**AMI Advertising Will
Push the Sale of Pork**

Another record peacetime hog crop is now moving to market and again the American Meat Institute's Meat Educational Program has ready a comprehensive fall and early winter advertising and merchandising program to inform consumers about the variety, nutritional values and increased supplies of pork. A kit of store materials has been prepared to implement the product advertising at the retail meat counter. It includes a bold two-color poster, window price streamers on different cuts, a schedule folder and information as to how the retailers can tie in their own advertising with the nationwide program.

As this year's crop continues to move from farm to market, this program will play an important part in helping to maintain consumer interest in pork and pork products.

**Safeway Protests OPS
Denial of Price Increases**

Safeway Stores, Inc., has filed a protest with OPS against denial of its petitions for price increases under provisions of the Capehart amendment to the Defense Production Act. This may provide the basis for a court decision on whether the Capehart amendment applies to retailers and wholesalers. Safeway claims that Congress intended to give the benefits of the amendment to retailers and wholesalers, while OPS says it applies only to manufacturers and processors. On the basis of the amendment, Safeway asked for 28 price increases on a wide variety of items.

BRIEFS ON DEFENSE POLICIES AND ORDERS

MEAT MACHINERY: The Meat Machinery Manufacturers Committee, which met September 27, recommended that galvanizers be supplied with sufficient zinc to take care of the industry's needs. Members pointed out that the only suitable substitute for zinc is 300 series nickel stainless steel which is also in critical supply.

They reported considerable demand for new equipment from defense plants and some producers are running three shifts. From 35 to 45 per cent of present production, however, is for repair and replacement parts.

Although the labor problem is not serious, members agreed that heavy defense industries are gradually stripping them of manpower through the lure of higher wages. Another difficulty reported was in obtaining components such as gear reducers, small motor control switches and pumps.

TIN CANS: A recent report of NPA's containers and packaging division reveals that users of consumer-type containers are shifting from critical materials. In the case of pet foods, many packagers are using glass instead of tin. Programs of standardization to eliminate many sizes of containers are spreading, NPA also stated.

MACHINE TOOLS: NPA, in an effort to increase production of machine tools, is emphasizing its program to spread machine tool subcontracts among manufacturers of allied products who have idle facilities because of the materials shortages.

COPPER WIRE: NPA has set up a special rating symbol which electrical wholesalers, distributors and jobbers may apply to their orders for wire and cable with producing mills. Beginning November 1 they may use the symbol for orders equal to 100 per cent of the amount they received during the preceding month.

COAL: The government has ordered all overseas coal shipments, except to Canada, under controls November 1.

LEAD and ZINC: OPS placed price ceilings on imports of these metals and raised domestic ceilings on them by 2c per lb.

CANVAS: The Army has announced that ordnance materiel will henceforth be wrapped in plastic shrouds instead of canvas tarpaulins.

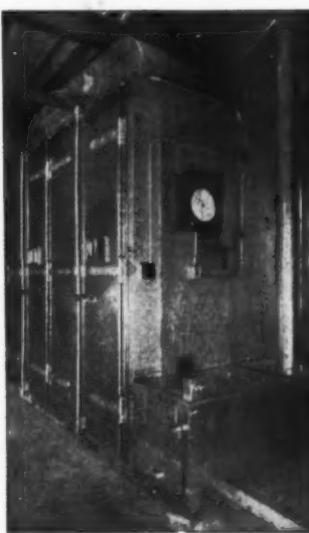
MOTOR TRUCKS: Manufacturers of these vehicles were notified to apply for steel, copper and aluminum on the basis of authorized construction of 250,000 units in the first quarter of 1952. Fourth quarter output in 1951 will be 256,000 units.

CEMENT: OPS said sellers of cement or ready-mixed concrete may increase their price ceilings by the amount their costs have increased since they now must buy cement from distant points because there is not enough available locally. (SR 66, GCPR).

Julian SMOKEHOUSES

perform with expertly engineered

dependability!



Julian's Practical experience means performance-that-you-can-count-on . . . and many of the country's leading packers are having this fact proved to them in witnessing the daily performance of their smoothly operating JULIAN SMOKEHOUSES. Trouble-free performance is a built-in JULIAN feature.

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Take it from the "Old Timer," grinder plate and knife manufacture is a specialized business. It involves precision design and machining . . . it requires craftsmen who are proud of their work. All these are built into SPECO knives and plates, to your profit!



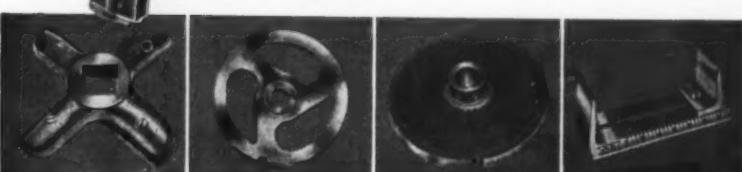
"The Old Timer"—
symbol of Speco
superiority.

Pictured with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-tite holder. Easy to assemble — easy to clean, self-sharpening.

Pictured below is SPECO's C-D Cutmore — top-quality knife in the low-priced field. Outwears, out-performs costlier knives.

There are six SPECO knife styles . . . 10 SPECO plate styles — in a wide range of sizes for all makes of grinder. Guaranteed.

SPECO's C-D Sausage-Linking Guide increases hand-linking speeds, cuts linking costs, improves product appearance.



FREE: Write for SPECO's "GRINDING POINTERS." Speco, Inc., 3946 Willow Road, Skokie Park, Illinois.

SPECO, INC.



THE MEAT TRAIL

Cudahy Names J. R. English Executive Vice President

Election of J. R. English as executive vice president by The Cudahy Packing Co.'s board of directors has been announced by F. W. Hoffman, president of the company. Following this action by the board, A. B. Cudahy was named to succeed English as the company's general superintendent.

English has been with Cudahy since 1927. Starting as an assistant foreman in the pork department at Sioux City, he subsequently advanced to the position of assistant plant superintendent there. In 1939 he was transferred to the company's Los Angeles plant as its superintendent. Four years later he joined the operating division's headquarter office in Omaha to take charge of plant industrial relations. In 1944 he was appointed general superintendent. Earlier this year he was elected a member of the company's board of directors and vice president of the operating division.

A. B. Cudahy, who succeeds as general superintendent and head of the company's operating division, has been English's first assistant prior to his latest promotion. He is a son of E. A. Cudahy, chairman of the board, and a grandson of one of the founders of the business. Beginning as a student in the livestock buying divisions of the Los Angeles and Salt Lake City plants, Cudahy was transferred in 1947 to the operating division at Omaha where he continued his steady progress leading to his present appointment. He has been a director of the company since his election at the annual stockholders' meeting in 1950.

Oswald & Hess to Reopen

Oswald & Hess Co., Pittsburgh, has announced plans to resume operations early in November. The company closed down on June 23, announcing as its reasons, in addition to price controls, the cost of raw materials and labor and "labor efficiency." Earl H. Pieper, president, said these conditions have now been at least partially remedied. He revealed that the company had lost between \$6,000,000 and \$7,000,000 worth of business during the shutdown, and that the 600 employees had lost \$750,000 in wages.

Wilson's Chicago Manager Dies

M. H. Wright, who has been district manager of the Chicago district, Wilson & Co., Inc., for a quarter of a century, died on Thursday. The funeral will be Monday at 2 o'clock.

Dr. Vibrans of American Meat Institute Foundation Dies

Dr. Frank C. Vibrans, assistant director of the department of scientific research of the American Meat Institute,

and chief of the division of oil and fat technology of the American Meat Institute Foundation, died October 29.

Dr. Vibrans graduated from Wabash College in 1913, attended Harvard University in 1913-14, and received his Ph.D degree from the University of Michigan in 1917. During World War I, he served with Dr. W. Lee Lewis in the chemical warfare service in the development of Lewisite gas.

He joined the American Meat Institute in 1929, and during his 22 years there he carried on studies on the improved processing of lard, including rendering, refining, bleaching, hydrogenation, and deodorization. His studies on the rendering and processing of lard were considered of great value to the industry.

Boneless Beef in the News

Boneless beef takes the spotlight in three news notes this week. Hilo Meat Cooperative, Ltd., of Hilo, Hawaii, has announced plans to add boneless beef processing to its already imposing list of operations. Herbert C. Shipman, president, and R. E. Devine, secretary-treasurer, also indicate that new smokehouses and refrigeration equipment are to be added to the Hawaiian plant and that a Tenderay plant costing \$60,000 is now being constructed by the company.

A boning room costing \$50,000 is to be added to the plant of Blackport Packing Co. of Grand Rapids, Mich. This company consumer-packages boneless beef and also has a considerable business in corned beef. President is M. J. Blackport.

Wilson & Co. has contracted to sell the armed forces 7,420,000 lbs. of Choice grade boneless beef at ceiling prices. The first delivery of 500,000 lbs. will be made in November at the packer's Los Angeles plant. The balance will be delivered in the following four months at Albert Lea, Minn., Oklahoma City, Memphis, Cedar Rapids, Iowa, Omaha, and Chicago.



DR. VIBRANS

PERSONALITIES

and Events

OF THE WEEK

►Edward J. Grier will assume the newly-created position of assistant to the president of John Morrell & Co. upon his return to the company's general offices in Ottumwa, Ia., in the near future, according to G. M. Foster, president. Grier, former manager of the Topeka, Kan., plant of Morrell, and a director of the company, has been engaged in the liquidation of the Morrell properties in Topeka.

►Frank B. Folger, 70, manager of the Jacob Folger Packing Co., Toledo, is dead. He was the son of Jacob Folger, who founded the meat processing firm in 1864. Following the death of his father in 1915, Frank Folger joined other brothers in operating the company.

►E. C. Shollenberger has been appointed personnel



SHOLLENBERGER

director of Stahl-Meyer, Inc., New York City, according to an announcement by R. S. Sevenair vice president. Shollenberger formerly was supervisor of employe-relations for the Grasselli, N. J. plant of the General Aniline and Film Corp.

►Oscar Mayer & Co., Inc., has purchased the Texas Co.'s former bulk petroleum products terminal in Milwaukee and will use the property as a distributing center in that area. The property was purchased for \$125,000, Oscar Mayer & Co. said. Alterations will start this month to provide adequate refrigeration and storage facilities for meat products processed by the Mayer plant in Madison, Wis. The company now occupies a distribution plant which is only half the size of the new one. Carl G. Mayer, vice president, said that the firm has outgrown its old center, due to increased business in the Milwaukee area.

►The Krey Packing Co. of St. Louis has contracted to purchase a 100,000 sq. ft. plant in Belleville, Ill., from the Reynolds Spring Co. The building, on a 210,000 sq. ft. tract is to be used for warehousing and for some manufacturing. Possession is planned immediately. This is Krey's second acquisition

HOW TO SELL MORE PORK SAUSAGE

Use H. J. Mayer Seasonings
...priced to a standard...
not standardized to a price

Formulas unchanged!... Compounded to produce the same sales-making flavor!

"The Man You Knew"



The Founder of
H. J. Mayer & Sons Co., Inc.

Eye-catching color and irresistible flavor! That's what sells pork sausage... and that's what you get when you use H. J. Mayer's Special Seasonings.

Our formulas, tested and proved over the years, remain unchanged... in spite of the astronomical rise in the cost of raw spices. You can safely rely on the integrity and honesty of the H. J. Mayer organization to safeguard the sales-making flavor of your products.

Take your choice! There's NEW WONDER Pork Sausage Seasoning which makes those plump, pink piglets with the appetizing color that steals the show in every showcase. Or use WONDER Pork Sausage Seasoning which also produces a high color. And there is always the good old-fashioned SPECIAL Pork Sausage Seasoning. All three are now available in two types: (1) made with all natural pure white pepper, and (2) the So-Smooth Type made with soluble black pepper. In addition, for those who prefer the *completely soluble* type, there's OSS Pork Sausage Seasoning, that gets the same sales-making results.

Each of these seasonings is available in various strengths... as checked on the chart below. That means you can flavor *your* product to the particular taste of *your* customers. Look to H. J. Mayer for advice in selecting the formula that puts the most "sell" in your sausage. Write today!



MAYER'S Special Pork Sausage Seasonings

	1	2	3	4
NEW WONDER (Regular type)	✓	✓	✓	✓
NEW WONDER (So-Smooth type)	✓	✓	✓	✓
WONDER (Regular type)	✓	✓	✓	✓
WONDER (So-Smooth type)	✓	✓	✓	✓
SPECIAL (Regular type)	✓		✓	✓
SPECIAL (So-Smooth type)	✓		✓	✓
OSS (Completely soluble)	✓	✓	✓	✓

H. J. MAYER & SONS CO., INC.

6815 South Ashland Avenue, Chicago 36, Illinois • Plant: 6819-27 S. Ashland Ave.

IN CANADA: H. J. MAYER & SONS CO. (CANADA) LIMITED, WINDSOR, ONTARIO

of property in this area in a little more than a year, a smaller property in Belleville having been leased in June, 1950.

► **Anton L. Swanson** will become superintendent of the Philadelphia branch house of John Morrell & Co. this month, **J. M. Foster**, first vice president of the firm, has announced. Swanson started with the meat packing firm in 1909 and has worked for the company all but about eight years since that time. He has been foreman of the smoked meat department of the Ottumwa plant since 1940. He is replacing **Nicholas L. Hoffman**, who has been superintendent since May, 1950. The Morrell branch at Philadelphia, one of the firm's largest, has been operated by Morrell since early 1913.

► **Alfred J. Danahy**, general manager of the Danahy Packing Co., Buffalo, N. Y., has been appointed to the Domestic Trade Committee of the Buffalo Chamber of Commerce.

► **W. E. C. Bonfield**, manager of the Cudahy Packing Co., Oakland, Calif., branch, is retiring early in November, after 38 years' service with the company. He started in 1913 as a clerk in the San Francisco office, then traveled for the company for nine years, was manager-cashier of the Sacramento branch for seven years, and has been in his present position since 1922.

► A Michaud Co., wholesale meat dealer in Philadelphia, specializing in institution and restaurant trade, has filed a new certificate of authority for conduct of its business listing **Abner Michaud** and **Hans Arthur** as owners.

► International Packers, Ltd., of Chicago, has contracted to deliver 500,000 lbs. of fresh carcass beef to the army. The beef will be procured from Ireland but will leave the army far short of the 13,000,000 lbs. it needs as buying agent for itself and other military forces, an army spokesman said. The quartermaster general must buy under the ceiling price and the International Packers' price for the Irish beef meets the requirements, he added.

► Cross Bros., Philadelphia, has announced plans for the building of additional stockyards in the near future. **Samuel Cross**, president, and **Louis M. Levit**, secretary and purchasing agent, estimate that the total cost of the project will be around \$50,000.

► S. J. Watkins, owner of Dalhart Rendering Co. of Dalhart, Tex., says that his plant will add another melter to its equipment.

► The Quaker City Packing Co., horse meat dealers in Allentown, Pa., soon will start packaging 1-and 3-lb. packages of frozen product. This will require the addition of a freezer at a cost of about \$10,000. The company has been in business since 1948 and has a weekly kill of approximately 300. The president of Quaker is Eugene J. Rudman.

► The growing business of the Blue Ribbon Sausage Corporation of Buffalo, N. Y. will require the purchase of several new sales cars and a new

MORE THAN 125 people attended a dinner honoring H. C. Baumgardner, manager of Swift & Company's by-products department, New York City, who retired this month after 36 years with Swift. Representatives of soap manufacturers, tanners, hide and calf skin brokers, tallow and grease brokers joined other guests in recalling their pleasant relationship with Baumgardner during his career.



cooler very soon, according to Bernard Badzinski, owner. Sales manager of the concern is Richard Trybalski and Frank Vote is the sausage superintendent.

► Popp's Packing Co., Inc., of Detroit plans to go into pre-packaging operations to augment its steadily increasing business, according to **Joseph Popp**, president. The company formerly operated under the name of the Great Lakes Packing Co.

► **John J. Swartztrauber** of Glendale, St. Louis, Mo., has retired as head of the transportation department of National Stock Yards after 42 years service in the department. Swartztrauber had been head of his department for 36 years. Now 65, he will receive a pension from Swift & Company.

► The Southwestern Division meeting of the National Independent Meat Packers Association will be held at the Shamrock hotel, Houston, Tex., Friday, November 9, beginning at 10 a.m. **Chris E. Finkbeiner**, division president, has announced that **Irvin L. Rice**, chief, livestock and meat distribution branch, Food and Restaurant Division, OPS, will be present to give members information and explanations. The southern division has also scheduled a meeting for November 9, at Atlanta Biltmore hotel, Atlanta, Ga.

► **J. W. Dewart**, 88, former small stock department manager for Wilson & Co., Chicago Wholesale Market, died recently. Dewart had been retired for about 15 years.

► The National Association of Hotel & Restaurant Meat Purveyors, at its annual meeting in Chicago, elected the following officers: president, **G. E. Crean**, Gerry Provision Co., Buffalo; chairman of the board of directors, **J. P. Garvin**, Golden State Meat Co., Los Angeles; first vice president, **F. W. McKee**, S. S. Leanard Co., Boston; second vice president, **Bernard Pollack**, Stock Yards Packing Co., Chicago; third vice president, **Hy Tanenbaum**, American Provision Co., Los Angeles; secretary-treasurer, **H. L. Rudnick**, Chicago, and general counsel, **Harold Widett**, Boston. Regional vice presidents elected were: western division, **U. N. Patman**, Urban N. Patman, Inc.,

Los Angeles; central division, **C. J. Becker**, Becker Meats & Provision Co., Milwaukee; New England division, **A. E. Dorr**, Albert Richards Co., Boston, and eastern division, **P. H. Petersen**, Petersen-Owens, Inc., New York City.

► **Greg Rose**, widely known in the meat industry, will join Petersen-Priceman, Inc., on or about November 12, according to an announcement by **J. H. Petersen**, president. Rose formerly operated the Danville Packing Co. of Danville, Ill. (now William Davies & Co.), and was associated for some time with the Rose Packing Co. of Chicago. He will work out of Petersen-Priceman's Chicago office.

► **Stewart R. Unkles**, a divisional sales manager for the Cudahy Packing Co., Philadelphia, for more than 32 years, died recently. He was 55.

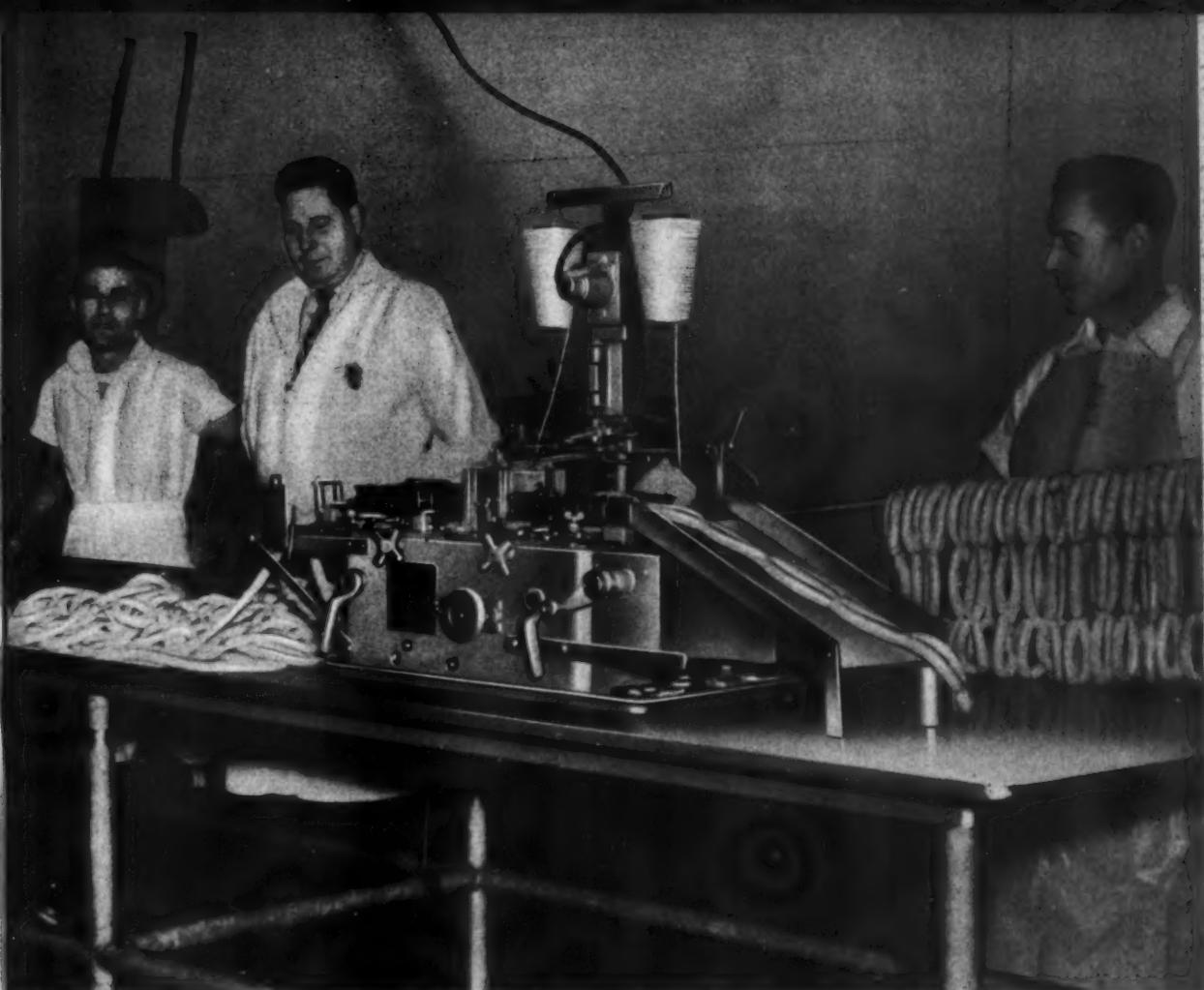
► Articles of incorporation have been filed in New York for Central New York Packing Co., Inc., a slaughtering and meat packing business. Capital stock is listed at \$200,000 and directors as **Joseph** and **Pauline Lomeo** and **Congetta Mineo**, all of Utica, N. Y.

► The R. B. Rice Sausage Co. of Lee's Summit, Mo., has purchased from **Walter Lowe** of that city a two-story commercial building to be used for packaging and distribution of their products in this area.

► **Ben Selig** of J. G. Johnson & Co., San Francisco, Calif., has just returned from an extended trip to Alaska and is about ready to leave for Hawaii. Selig's travels are especially noteworthy when it is known that he is past 80.

► **J. F. Tuteur**, operator of the Alturas Meat Co., Alturas, Calif., has leased the new Cedarville Meat Co. plant in the Surprise Valley. Tuteur has closed his Alturas slaughterhouse and is carrying on killing operations in the newly acquired plant.

► Kingan & Co.'s southeastern regional sales meeting, held in Atlanta, was attended by 65 members of the staff. Officers taking part included **V. L. Martin**, eastern regional sales manager; **Bruce Ashby**, new general sales manager and **M. R. Morrett**, coordinator of production and sales, all from the company's Indianapolis headquarters.



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information about Lumarith, the "breathing" wrap, see your supplier, or a Celanese representative. Celanese Corporation of America, Transparent Films Dept. 139-K, 180 Madison Ave., N. Y. 16. In Canada, Canadian Cellulose Products, Ltd., Montreal, Toronto.

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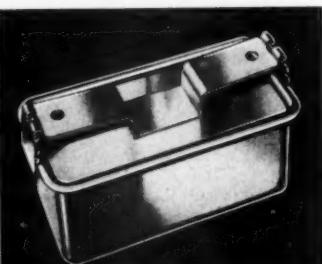
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RECENT PATENTS

The information below is furnished by patent law offices of
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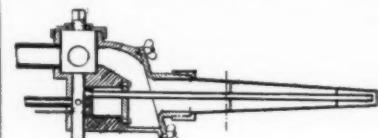
468 Bowen Building
Washington 5, D. C.

The data listed below are only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors. Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,560,621, MEAT SUBSTITUTE AND PROCESS OF MAKING SAME, patented July 17, 1951 by Charlton L. Wrenshall, Jacksonville, Fla.

An edible food product is provided comprising a mixture of particles of an edible solid texturizing agent and dried milk solids, these particles having sizes that impart to the mixture upon gelling of the milk solids, a texture corresponding to that of comminuted meat preparations. There are 13 claims.

No. 2,568,491, SAUSAGE-CORE FORMING MACHINE, patented Sep-



tember 18, 1951 by Lorin G. Edwards, Woodlake, Calif.

The invention resides in a stationary tapered sausage meat-feeding tube housing a condiment tube which is slidable longitudinally of the first to finally project out of the first tube.

No. 2,566,574, KNIFE GUARD FOR SLICING MACHINES, patented September 4, 1951 by Jan Willem Lubberhuizen, deceased, late of Voorburg, Netherlands, by Dina Aleida Broekhuizen, executrix, Voorburg, Netherlands, assignor to U. S. Slicing Machine Company, Incorporated, a corporation of Indiana.

An annular guard is provided for the cutting edge of the knife, the ends of the guard terminating short of each other to provide an exposed cutting zone for the knife edge, and means is also provided securing the ends of the guard to the plate in spaced relation with respect to each other, this guard being disposed entirely beyond the confines of the cutting edge of the knife, and projecting beyond opposite faces of the knife.

Take an interesting few minutes trip Up and Down the Meat Trail.

FLASHES ON SUPPLIERS

PHIL HANTOVER, INC.: William A. Humphrey has been appointed sales representative for this Kansas City, Mo., supply and equipment company. Humphrey, who will cover the states of Iowa, Minnesota, Nebraska and Wisconsin is a veteran in the meat industry. He spent 15 years with Banfield Packing Co., managing plants at Springfield, Mo., and Tulsa, Okla.



HUMPHREY

He has been a director of the Arkansas Independent Meat Packers Association, and most recently was manager and secretary of the Hudson Packing Co., at Harrison, Ark.

CORN PRODUCTS REFINING COMPANY: Dr. Ernest W. Reid, president, was awarded the Chemical Industries Medal by the American Section of the Society of Chemical Industry for conspicuous service to applied chemistry. James A. Moffett and Robert W. White have been elected directors. Moffett joined the company in 1935 and White is a member of Robert White Associates, business consultants, and is on the board of directors of several corporations.

LINK-BELT COMPANY: For the excellence of its annual report, Link-Belt received top honors in the material handling equipment category. Judges in the Financial World Survey of Annual Reports presented George P. Torrence, Link-Belt president, with the bronze "Oscar of Industry" at the annual awards banquet in the Hotel Statler, New York, October 29.

PACKAGE MACHINERY COMPANY: George A. Mohlman has retired as chairman of the board after 33 years of service with this East Longmeadow, Mass., firm. He will, however, remain as a board member. Mohlman joined the company in 1918, he was elected a second vice president in 1926 and vice president in 1927, president in 1942 and became chairman of the board in 1948.

DEWEY AND ALMY CHEMICAL COMPANY: Bernard V. Ludwig has been made sales manager of the adhesives and coatings division for this Cambridge, Mass. firm. He formerly had been an adhesives salesman in the company's Chicago office.

MINNEAPOLIS - HONEYWELL REGULATOR CO.: Three new branch office industrial managers have been announced by W. H. Steinkamp, field sales manager for Honeywell's Brown Instruments division. They are W. J. Blackburn, who heads the Denver office; Ronald D. Baker, manager of the Kansas City office, and Jack F. Smith, manager at Tulsa.

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Hormel's Farm Magazine

(Continued from page 13)

process the fatter feeding hogs will get fatter and consume a greater amount of corn per pound of fat than a meaty hog. The natural conversion ability of the meat hog is wasted in an overlayer of fat. It is more profitable for the farmer to top or weed out hogs which have reached the desirable market weight, say 225 lbs., market them and retain the hogs that need further feeding. The results will be more meat per pound of hog and more profit to the farmer under carcass yield grading.

Poor pasture is another problem confronting farmers in the Hormel market area. While the area contains some of the richest farm land in the nation, it

also has poor land which requires careful husbanding. No farmer wishes to plow and seed land which will produce nothing but a scrubby growth. Yet, with proper seeding, most of the land can yield beef- and milk-producing pasture. Actual seed mixtures used to produce good pasture and production returns are described in case histories by "The Hormel Farmer." Farmers in areas close to those written about are thus given a potentially helpful story.

The Hormel livestock market area is predominantly hog-producing. To encourage farmers to diversify their livestock activities, Hormel has been purchasing feeder cattle and reselling them at cost. The packer sends a trained buyer into western cattle country to purchase desirable feeders.

(This practice has been held in abeyance pending on government regulations.) "The Hormel Farmer" tells its readers the entire story of beef production from purchase of feeder stock to marketing, slaughtering and final consumption by the public. Details as to price of purchase, cost of feeding and the selling prices realized by the farmer are always given prominent attention.

In a like manner, the case of sheep raising is dramatized. Since sheep can utilize pasture more effectively than other species, they provide an economical asset for a farmer who has feeding land to spare. While individual farmers are encouraged to produce sheep in small numbers, an adequate livestock source is provided in the aggregate.

Thus, in telling the farmer the whole story of meat from range to table, and in showing him how to increase his profits, the Hormel organization has cemented good relations with raisers and assured itself of a stable and adequate livestock supply.

Securing Defense Contract

A brochure titled "If You Want To Do Business with the Government" is offered by the U. S. Government Advertiser, free of charge, to anyone writing to that publication at 511 Eleventh st., N. W., Washington 4, D. C.

The brochure tells in concise up-to-the-minute terms briefly what is required of anyone seeking a federal defense or other government contract. It also outlines difficulties and procedures connected with meeting a federal contract once it is signed.

Application Procedure For Container Materials

Application for wire strapping, stitching wire, metal barrel hoops and nails should be made on CMP-4B to the National Production Administration through the nearest local office of the Department of Commerce. It should be made as a manufacturer of a Class B product, such as a wire-bound or fibre box or a barrel.

Canada Packers Sponsors Series of "Pops" Concerts

For the 1951-52 season Canada Packers is sponsoring the coast-to-coast radio broadcast of the Toronto Symphony Orchestra "Pops" concerts every Friday evening. The entire Trans-Canada network is being used.

Tin Can Order Changed

NPA has issued Amendment M-25 to clarify the methods by which companies using tin cans may select base periods. It permits packers a choice of 1949 as base period for one product and the year 1950 as the base period for other products in order to determine the number of cans they may use in packing various items.

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...when we added ZEST!"

Says Leading National Packer

The simple addition of wonder-working ZEST—Staley's Monosodium Glutamate—brought about a substantial increase in pork sausage sales for this major national packer. ZEST is doing the same thing for packers all over the country because it magnifies the flavor and taste appeal already present in meats. All meats taste better... sell better when you use ZEST!

Don't just add ZEST to your product—add it to your Sales Story as well! ZEST users had the greatest success with it when they told the trade about it! They did sampling, they let butchers and consumers taste the difference ZEST makes. Then they bought... and kept on buying!

Make this Simple Test

Make up two patties of pork sausage. Add $\frac{1}{4}$ tsp. of ZEST to one patty. Fry both patties as usual. Taste the ordinary patty... then taste the ZEST patty. See for yourself what a world of flavor difference ZEST makes!

ZEST is simple to use. Just add to your cutter with your spice and seasoning... and see what a world of taste difference there is in your meat products!

ZEST is economical to use. For most sausage products you add only 3 oz. of ZEST to every 100 lbs. of finished product. Nothing else that costs so little... does so much to improve and bring out added delicious meat flavor!

ZEST is pure. 99+% pure Monosodium Glutamate. It adds no flavor, no color or aroma of its own... yet it intensifies the natural flavor of fresh and smoked pork sausage, meat loaves, wieners, bologna, luncheon meats, ground beef, etc.

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ZEST[®]



Staley's Monosodium Glutamate

A. E. STALEY MFG. CO., Decatur, Ill.



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PLANT OPERATIONS

IDEAS FOR OPERATING MEN

How to Get Best Performance From Cathode Ray Tubes

In beef sales holding coolers, sausage packaging rooms and sliced bacon rooms, lethal ultra violet energy lamps are used to prevent bacterial growth. However, the effectiveness of these lamps can be dissipated by improper handling procedures.

The requirements for the successful operation of the lethal ultra violet energy tube are simple, but they must be enforced rigidly.

First, it must be realized that if the packer is using the older hot cathode tube, its effective life is three months at most. While the units will burn for longer periods, the output of lethal energy is down to 20 per cent of their stated value. Effectiveness is completely lost.

For economy of operation, as represented in unit changeovers and purchases of new tubes, the cold cathode lamp is recommended. The output life of these tubes is 12 months, during which period they will deliver lethal ultra violet rays of sufficient intensity to protect the product from bacteria and shrinkage.

However, even the most effective of the modern cold cathode tubes, with their high transmission Corning glass, must be located properly within the refrigerated cooler if they are to perform their task. They cannot be placed off the ceiling, over the door or back in the corner and be expected to do a bacterial control job. Since the bacteria killing energy given off by the tubes is absorbed by the air through which they travel, the further located from the beef they are to protect, the less effective they are. The trouble spots within the beef are the exposed cuts, with their blood moistened surface area. By sales cooler custom these most frequently are faced toward the wall or the floor. It is important that the tube rays be brought close to this critical area. In the latest models of the tube, a cable reel is furnished by which the lamp may be moved up or down as needed.

For maximum results with the lethal ultra violet energy in shrink control and meat digestability, the cooler temperatures should be held at 40° F. At this temperature the meat will be sufficiently firm for sawing and boning.

In hanging, the surfaces of the various cuts should not touch each other and the bony or rib section should be facing the lethal tube. It is most important to set up a schedule for the cleaning of the tubes at least once weekly. Since these lamps are in coolers, management needs to watch this

operation closely as it frequently will be by-passed. If allowed to be coated with the normal accumulation of grease, the efficiency of the tube is greatly reduced. If there is any irritation caused by the tube rays, an automatic switch is placed on the cooler door. When the door is opened the tube is off and when the door is closed, the tube is on.

Modern tubes can control the output of the ozone band. Generally in multiple installations three fourths of the tubes installed are non-ozone along with one fourth ozone-producing.

Equipment credit: Lethal ultra violet energy tube, Pasteuray Corp., St. Louis.

HAM BRUISING TIME

The time of year will soon arrive when bruised hams frequently occur because of spreading when hogs are being trucked to market or slip on icy runways. The packer can't do much to control such injury during transportation, unless the trucker is working for him, but he can keep records on damage and cooperate with agencies such as the stock yards companies, the National Live Stock Loss Prevention Board and others which are attempting to educate producers and truckers on use of correct bedding, proper loading and careful driving.

Around his own plant the packer can see that driveways and inclines are constructed to minimize slipping and that they are kept as free as possible of snow and ice. Inclined runways should have brick paved treads, 3 in. rise and 12 in. treads (16-in. treads for cattle) with the brick laid with a 1/4-in. slope for drainage. Corrugated vitrified paving brick 2 1/4 x 4 x 8 in. is used. Side guard walls should be of brick, flush on the inside, and the open space above the guard walls may well be equipped with a framework to carry a covering for the runway during the winter months.

A mixture of sand or cinders with a small amount of rock salt is sometimes used to minimize slipping in pens and driveways. This may present quite a cleanup problem and the sand or cinders may choke sewers. During the 1950 winter and again this year the U. S. Yards, Chicago, has been successfully using a generous application of rock salt combined with a small amount of rust inhibitor. The mixture is spread mechanically. The rust inhibitor protects metal surfaces with which the brine comes in contact.

Another approach has been made to the same problem at the new Fremont, Neb. plant of Geo. A. Hormel & Co. Piping was embedded in the concrete walk and ramp leading down to the plant's shackling pen. A heated mixture of water and ethylene glycol is

circulated through the piping during cold weather and the radiant heat keeps the walk and ramp free of ice and snow.

Sometimes bruised hams are attributed to slipping when the injury actually occurs in the plant. Twisting at the time the hogs are hoisted for slaughter will cause such damage. Hogs should be shackled on the hind leg nearest the hoist and headed so that when the shackle is hooked to the hoist, the hog's hindquarters move up without a lot of twisting. The head should face the downward side of the hoist. If it doesn't, and the hog is thrown over, the face of the ham may be torn or the ham bruised inside. Hogs should not be shackled too far back from the hoist.

Time to Check Insulation On Outdoor Pipe Lines

In preparation for approaching winter, all heated pipe lines that are exposed to the weather should be checked to see that they are properly insulated and finished, advises the Magnesia Insulation Manufacturers Association. Otherwise winds, rain, snow, etc., can cause outdoor lines to lose many times the amount of heat that would be lost by indoor piping. In addition to higher fuel costs, excessive heat losses in the case of hot water and condensate lines may result in freezing.

The following points should be noted in making an insulation survey to prepare the plant for fall and winter:

Check to be sure that all lines are insulated. During the earlier part of the year the hot water system may have been extended to an adjoining building, or new steam or condensate lines may have been run outdoors. Any additions should be insulated. Outdoor lines should be insulated with 1/2 in. thicker insulation than would be used for indoor lines operating at the same temperature. This rule should also be followed for lines in open areas such as ramps, loading platforms, sidings, yards, etc. If the insulation thickness is found to be inadequate, additional insulation should be applied. Further, insulation on outdoor lines should be finished with asphalt saturated asbestos roofing felt. Insulation on flanges, fittings and valves should be finished with asphaltic plastic weatherproofing.

Finally, be certain that all plant covering is in good repair. Weather-resistant jackets should be inspected for holes, torn and loose laps, loose or broken wiring, and any other deterioration. Any needed repairs should be made promptly. In the case of weather-resistant plastic finish on flanges, fittings and valves, any cracks or dents should be sealed with fresh plastic weatherproofing. No insulation can retain its heat-saving ability if it becomes waterlogged.

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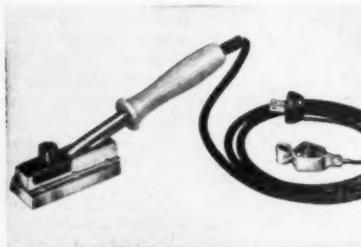
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HS-5 HAND SEALING IRON Element warranted a full year!

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NEW TRADE LITERATURE

Freon or Ammonia Coolers (NL 41): A 12-page illustrated catalog describes the manufacturer's standard line of coolers, and contains charts and tables showing cooling surface required for capacities from two to 232 tons of refrigeration at water flow rates from 15 to 575 gpm and for various baffle spacings in single and two-circuit designs. A log mean temperature table, cooler selection data, dimensions, pressure drops, and typical piping arrangements also are included.—Patterson-Kelley Co., Inc.

Prevention of Truck Failures (NL 42): A 16-page bulletin contains 51 illustrations of steps to be taken in preventive maintenance and annual checkups of industrial trucks.—Baker-Raulang Co.

Roller Conveyors (NL 43): A wide variety of roller conveyor types is shown in a catalog which includes many in-use photos of roller conveyors at work in various industries. Seven styles of ball bearing rollers are described as well as complete roller mounting specifications, curves, multiple rows, spurs, converging and hinged sections, supports, stands, and guard rails.—E. W. Buschman Co.

Basic Materials Handling (NL 44): Efficient handling of raw and finished materials, their proper storage, and how modern materials handling machines can expedite manufacture to cut costs and save time, is the theme of a new pocket-size booklet. The booklet shows how to figure costs and methods of amortization of machine investment, fixed charges, and variable charges that change from job to job. Also covered are points on how to make the best use of existing machines through use of attachments and multiple usage.—Clark Equipment Co.

Controlled Volume Pumps (NL 45): An illustrated bulletin will be of interest to plants whose operations call for pumping a controlled volume of liquids in amounts of as much as 50 g.p.m. Four pages of color charts show the relative corrosion resistance of materials of construction to more than 170 chemicals.—Milton Roy Co.

Paint Coatings (NL 46): This is a quick reference index for determining the most suitable coatings for rust prevention, chemical corrosion, and dampness.—Wilbur & Williams Co.

Fork Truck (NL 47): Construction and operating features of a new 2,000-lb. fork truck are shown in photos and diagrams. Dimensions and specification

sheets contain engineering information.—Baker-Raulang Co.

Rendering Equipment (NL 50): A striking, 2-color catalog on machinery and equipment for edible and inedible rendering has just been released. Each piece of equipment is clearly illustrated and described. The catalog features the new Pow-R-Pak rendering cooker. This book is more than a listing of machinery, however. It explains rendering processes, shows plan view layouts for typical inedible rendering plants and layout for lard production. A blow system schematic drawing is also included. About all that is needed for rendering from entrail and peck cutters, hogs, and cookers, to crackling screw presses, grinders and tankage dryers is detailed in the catalog. Further, several pages are devoted to yield analysis of product rendered with this equipment.—Allbright-Nell Co.

Steam Cleaners (NL 48): Uses and benefits of steam cleaning are described in a booklet which contains a chart showing pressures, capacities and temperatures and lists standard accessories.—Malsbury Mfg. Co.

Construction Co. Brochure (NL 49): A construction company specializing in power plant work has released an attractive and informative sales brochure with photos and color illustrations of projects, including power plant and industrial plant piping, equipment installation and building.—Winger Construction Co.

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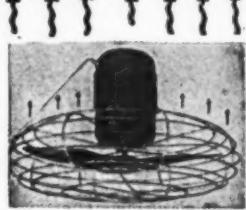
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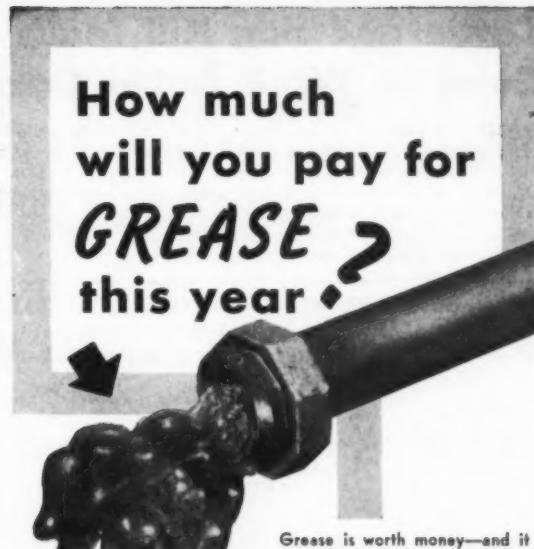
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When installed in Meat Coolers reduces shrinkage, helps to retain color longer. Prevents mold growth and dispels odors. Increases efficiency of cooling unit by preventing frost formation and aiding in faster chilling. Uniform temperature both top and bottom of cooler. Keeps the ceiling and walls dry. Write for Bulletins No. 236 and No. 242.

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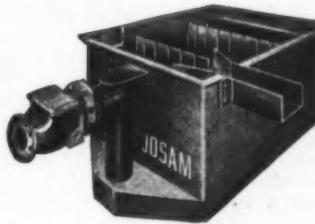
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Series "PH"

Grease Interceptor

All steel, designed for any capacity, with skimming valve and skimming trough for service in packing houses, rendering plants, abattoirs, and industrial plants. For installation on floor or in a pit.



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Cattle and Hog Kill Made Sizable Gains in Week Ended October 27

MEAT production under federal inspection for the week ended October 27 was up for the second consecutive week and, for the first time since the middle of September, total poundage was higher than last year for the corresponding period, the U.S. Depart-

sponding period of 1950. Beef production for the week was proportionately higher. A total of 138,000,000 lbs. of beef was put up compared with 121,000,000 lbs. during the previous week and 145,000,000 lbs. last year.

A total of 118,000 head of calves

kill of the same week in 1950. Production of 174,000,000 lbs. of pork was 7 per cent more than a week earlier and 10 per cent above last year's kill during the same October week. Lard production of 42,600,000 lbs. compared with 36,800,000 lbs. the previous week and 40,000,000 lbs. a year ago.

Sheep and lamb slaughter amounted to 227,000 head against 233,000 a week earlier and 234,000 last year. Production of lamb and mutton for the three weeks under comparison was 10,000,000, 10,300,000 and 10,400,000 lbs., respectively.

AMI PROVISION STOCKS

Total of all pork meat holdings for the two-week period ended October 27 declined by nearly 17,000,000 lbs. from supplies of two weeks previous, the American Meat Institute has disclosed. The total of all pork products in cure and storage on October 27 was 191,000,000 lbs. as against 208,700,000 lbs. two weeks earlier. The October 27 figure compared further with 168,900,000 lbs. in stock on October 28, 1950, and 150,400,000 lbs. for the 1947-49 average.

Total cured and frozen for cure items dropped from 182,800,000 lbs. two weeks ago to 167,800,000 lbs. on October 27. Last year's poundage on the corresponding October date was 153,400,000 lbs. and the 1947-49 average, 137,900,000 lbs.

The aggregate of all lard and rendered pork fat was 45,700,000 lbs. as against 40,500,000 lbs. on October 13, and 53,900,000 lbs. on the last Saturday of October 1950. The 1947-49 average at the end of the corresponding two October weeks was 58,000,000 lbs.

The accompanying table shows stocks as percentages of holdings of two weeks ago, last year and the 1947-49 average.

	Oct. 27 stocks as Percentages of Inventories on		1947-49
	Oct. 13 1951	Oct. 28 1950	Avg.
BELLIES			
Cured, D. S.	72	101	206
Cured, S.P. & D.C.	98	102	108
Frozen-for-cure, regular.	91	111	120
Frozen-for-cure, S.P. & D.C.	88	101	385
Total bellies 90	116	132	
HAMS			
Cured, S.P. regular.... 123	94	114	
Cured, S.P. skinned.... 101	100	116	
Frozen-for-cure, regular.... 100	100	50	
Frozen-for-cure, skinned.... 78	93	117	
Total hams 97	105	115	
PICNICS			
Cured, S.P. 88	112	107	
Frozen-for-cure 69	133	120	
Total picnics 81	117	110	
FAT BACKS			
D. S. CURED 100	66	78	
OTHER CURED AND FROZEN-FOR-CURE			
Cured, D. S. 96	100	115	
Cured, S.P. 93	93	95	
Frozen-for-cure, D. S. 80	80	80	
Frozen-for-cure, S.P. 85	110	104	
Total other 91	96	106	
BARRELED PORK			
TOT. D. S. CURED	89	100	100
ITEMS	77	124	152
TOT. FROZ. FOR D. S.	88	127	100
CURE	88	127	100
TOT. S.P. & D.C. CURED	98	104	110
TOT. S.P. & D.C. FROZ.	82	125	187
TOT. CURED & FROZEN- FOR-CURE	83	125	179
FRESH FROZEN			
Loins, shoulders, butts and spareribs 97	110	141	
All other 86	190	228	
Total 90	150	186	
TOT. ALL PORK MEATS	92	113	127
RENDERED PORK FATS	111	150	100
LARD	113	82	75

ment of Agriculture reported. The week's estimated output of 338,000,000 lbs. represented an increase of 9 per cent over the previous week's 309,000,000-lb. production and 3 per cent above last year's 329,000,000 lbs.

Cattle slaughter of 263,000 head indicated a 13 per cent gain over the 233,000 killed during the preceding week but was 4 per cent less than the 273,000 animals butchered during the corre-

were slaughtered for an 8,000-head gain over the preceding week and compared with 119,000 for the same week last year. Output of inspected veal stood at 15,300,000 lbs. for the week against 14,200,000 lbs. a week earlier and 14,400,000 lbs. last year.

The hog kill of 1,331,000 head showed an 8 per cent gain over the 1,228,000 slaughtered the week previous and 9 per cent more than the 1,216,000-head

BIG IMPROVEMENT IN CUTTING MARGINS ON LIGHT HOGS

(Chicago costs and credits, first three days of the week)

Price declines in some meats brought improved cutting margins on light hogs, while margins on the two heavier classes lost ground during the week. Margins on light hogs moved up from a plus .23 to a plus \$1.26, and the other two—220-240 lbs. and 240-270 lbs.—lost from a minus .28 to minus .64, and

minus .69 to a minus .75, respectively. This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available market figures for the first three days of the week.

	180-220 lbs. — Value		220-240 lbs. — Value		240-270 lbs. — Value							
	Pet. Price live wt.	per cwt. lb.	Price per cwt. live wt.	per cwt. lb.	Price per cwt. live wt.	per cwt. lb.						
Skinned hams	12.5	42.4	\$ 5.30	\$ 7.67	12.5	42.0	\$ 5.25	\$ 7.42	12.9	42.0	\$ 5.42	\$ 7.60
Picnics	5.6	79.6	1.66	2.40	5.4	28.2	1.53	2.18	5.3	28.2	1.50	2.09
Boston butts	4.2	40.3	1.09	2.46	4.1	40.3	1.64	1.64	4.1	40.3	1.04	2.39
Loins (blade in) ... 10.1	49.0	4.95	7.15	9.8	48.7	4.77	6.77	9.7	45.8	4.44	6.14	
Lean cuts	\$13.60	\$19.68	\$13.19	\$18.01	\$13.00	\$18.12	
Bellies, S. P. 11.0	26.0	2.86	4.13	9.5	24.8	2.36	3.35	3.9	22.2	.87	1.22	
Bellies, D. S.	2.1	20.0	.60	8.5	20.0	1.70	2.40		
Fat backs	3.2	13.0	.42	.59	4.5	13.0	.50	.83	
Plates and jowls ... 2.3	13.3	.39	.66	3.1	13.3	.54	.55	3.1	13.3	.44	.63	
Raw head 2.2	13.9	.29	.42	2.2	13.0	.29	.40	2.2	13.0	.29	.40	
P.S. lard, rend. wt. 13.7	13.8	1.89	2.75	12.2	13.8	1.68	2.39	10.1	13.8	1.39	2.18	
Fat cuts & lard....	...	\$ 5.43	\$ 7.86	\$ 5.57	\$ 7.88	\$ 5.28	\$ 7.48	
Spareribs 1.6	39.4	.63	.91	1.6	33.5	.54	.77	1.6	25.0	.40	.55	
Regular trimmings ... 3.2	22.2	.71	1.04	2.9	22.2	.64	.93	2.8	22.2	.62	.91	
Feet, tails, etc. 2.0	11.3	.23	.33	2.0	11.3	.22	.32	2.0	11.3	.23	.32	
Offal & misc.75	1.2075	1.1675	1.18	
TOTAL YIELD & VALUE 60.0	...	\$21.35	\$31.02	70.5	...	\$21.31	\$29.10	71.0	...	\$20.28	\$28.56	
Cost of hams	\$19.59	Per cwt. alive	Per cwt. alive	\$19.59	Per cwt. alive	Per cwt. alive	\$19.57	Per cwt. alive	\$19.57	Per cwt. alive	\$19.57	
Condemnation loss10	fin.	yield	.10	fin.	yield	.10	fin.	.10	fin.	.10	
Handling and overhead ... 1.00	yield	1.46	yield	1.46	yield	1.36	yield	1.36	yield	1.36	yield	
TOTAL COST PER CWT. ... \$21.29	\$30.85			\$21.15	\$30.00		\$21.03	\$29.75				
TOTAL VALUE 22.55	32.85			21.31	29.10		20.28	28.56				
Cutting margin +\$1.26	+\$2.00			-\$6.41	-\$9.00		-\$7.75	-\$1.19				
Margin last week +.23	+.67			-.28	-.54		-.60	-.16				

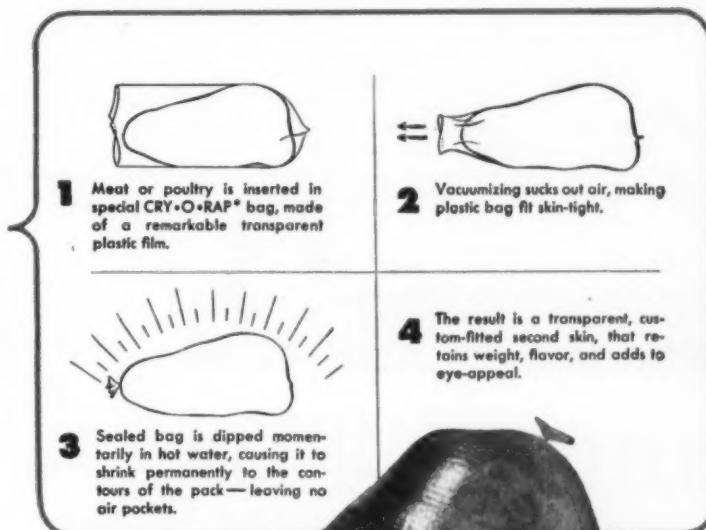
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TRANSPARENT, CUSTOM-FITTED PACKAGE

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Unlike any other method of wrapping, in film, foil or paper, the patented CRYOVAC process actually shrinks-on a transparent CRY-O-RAP* bag—providing the only tough, odorless, transparent protection that fits skin-tight to the natural contours of the pack.



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The CRYOVAC process offers the meat packing industry countless improved advantages, especially for smoked meat products:

Assures better appearance

Maintains color, flavor longer under fluorescent lights

Protects against weight loss

Reduces mold growth

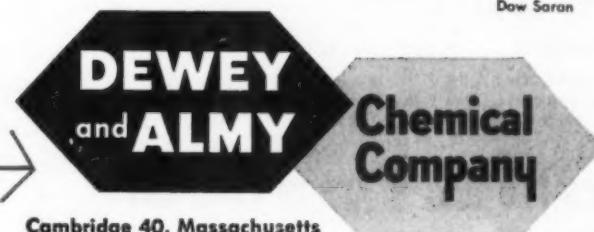
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MEAT SHIPPING BOXES**

34½" x 16½" x 10½"

Light weight aluminum, embossed for greatest strength, these convenient size boxes handle easily, stack and nest right. Quickly cleaned, rounded corners with proper draining design, they have no seams, crevices, or rivets. Pass the most rigid sanitary inspections. Your name embossed free, on side panels, when purchased in lots of 50 or more.

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MEAT CUTTERS APRON

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- Made of heavy drill, impregnated and coated on both sides with 28-gauge Neoprene.
- Oil, acid, water and alkali resistant.
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- Large belly patch is provided for table work.
- Elastic snap strap holds apron snug against body without binding.

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ASSOCIATED BAG & APRON COMPANY

2638 Belden Avenue

Chicago 47, Illinois

MEAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices, f.o.b. Chicago)
Nov. 1, 1951

	per lb.
Native steers—	
Prime, 600/800	.58
Choice, 500/700	.56
Choice, 700/900	.56
Good, 700/900	.54
Commercial cows	.49
Can. & cut. cows	.42½
Bulls	.48½

STEER BEEF CUTS

(Ceiling base prices, f.o.b. Chicago)

Prime:	
Hindquarter	.64.9
Forequarter	.51.5
Round	.61.0
Trimmed full loin	.90.5
Flank	.50.4
Cross cut chuck	.55.0
Regular chuck	.32.0
Foreshank	.43.0
Brisket	.75.0
Rib	.22.0
Short plate	.60.3
Back	.47.1
Triangle	.51.8
Arm chuck	.69.5
Untrimmed loin	

Choice:	
Hindquarter	.61.9
Forequarter	.50.4
Round	.82.3
Trimmed full loin	.60.0
Flank	.30.0
Cross cut chuck	.55.0
Regular chuck	.32.0
Foreshank	.43.0
Brisket	.65.0
Rib	.32.0
Short plate	.58.4
Back	.47.1
Triangle	.51.8
Arm chuck	.64.0
Untrimmed loin	

Tongues	.37.8*
Brains	7.0@17.8*
Hearts	.35.8*
Livers, selected	.60.8*
Livers, regular	.54.0@25.5*
Tripe, scalded	.12.3*
Tripe, cooked	.15.8*
Lips, scalded	.19.3*
Lips, unscalded	.18.3*
Lungs	.8.5@10.8*
Meats	.8.5@10.8*
Udders	7.5@ .8.8*

*Ceiling base prices, f.o.b. Chicago.	
BEEF PRODUCTS	
Tongues	.37.8*
Brains	7.0@17.8*
Hearts	.35.8*
Livers, selected	.60.8*
Livers, regular	.54.0@25.5*
Tripe, scalded	.12.3*
Tripe, cooked	.15.8*
Lips, scalded	.19.3*
Lips, unscalded	.18.3*
Lungs	.8.5@10.8*
Meats	.8.5@10.8*
Udders	7.5@ .8.8*

*Ceiling base prices, f.o.b. Chicago.	
BEEF HAM SETS	
Knuckles	.66.1*
Insides	.66.1*
Outsides	.64.1*

*Ceiling base prices, f.o.b. Chicago.

FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned—	.44 @47
Veal breeds, under 6 oz.	.78
6 to 12 oz.	.85
12 oz. up	.88
Calf tongues	.31 @33
Lamb fries	.68
Ox tails, under ½ lb.	.25.8*
Over ¼ lb.	.25.8*
BEEF HAM SETS	
Knuckles	.66.1*
Insides	.66.1*
Outsides	.64.1*

*Ceiling base prices, f.o.b. Chicago.

WHOLESALE SMOKED MEATS

(l.c.l. prices)

Hams, skinned, 14/16 lbs., wrapped	.49 @53
Hams, skinned, ready-to-eat, wrapped	.52 @56
Hams, skinned, 16/18 lbs., wrapped	.49 @53
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	.52 @56
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	.38 @42
Bacon, fancy square cut, shoulderless, 12/14 lbs., wrapped	.34 @38
Bacon, No. 1 sliced, 1-lb. open-faced layers	.44 @46

*Ceiling base prices, f.o.b. Chicago.

VEAL—SKIN OFF

Carcass (l.c.l. prices)

Prime, 50/150	.62 @65
Choice, 50/150	.60 @62
Good, 50/150	.58 @60
Good, 80/150	.55 @58
Good, 80/150	.53 @56
Commercial, all weights	.51 @56

*Ceiling base prices, f.o.b. Chicago.

MEAT and SUPPLIES PRICES

CHICAGO

CARCASS LAMBS

(l.c.l. prices)

Prime, 30/50	.56½ @60
Choice, 30/50	.56 @60
Good, all weights	.55 @60

CARCASS MUTTON

(l.c.l. prices)

Choice, 70/down	.32 @35
Good, 70/down	.31 @35
Utility, 70/down	.34 @37

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)

Hams, skinned, 10/16 lbs.	.43½ @44
Pork loins, regular,	

Pork loins, boneless	.60@
Shoulders, skinned, bone	

in, under 16 lbs.	.37
Picnics, 4/6 lbs.	.30½

Boston butts, 4/8 lbs.	.41 @43
Tenderloins, fresh	

Nect. bones	.13½*
Bravains	.14*

Livers	.19 @19½
Endons	.13 @13½

Snouts, lean, in	.11½*
Feet, front	.7

SAUSAGE MATERIALS

FRESH (l.c.l. prices)

Pork trim., regular 40%	.22½*
Pork trim., guar. 50%	

Pork trim., spec. 80%	.24*
Pork trim., ex. 95% lean	

trimmings	.50@
Domin. rounds, 1½ in.	.80@ .85

Domestic rounds, over	
1½ in., 140 pack	.105@1.10

Export rounds, wide,	
over 1½ in.	.150@1.60

Export rounds, medium,	
1½ to 1¾ in.	.100@1.10

Export rounds, narrow,	
1 in. under	.115@1.25

No. 1 weasands,	
24 in. up	.12@ .14

No. 2 weasands,	
22 in. up	.7@ .9

Middles, sewing, 1½ in.	
2½ in. select, wide,	.130@1.05

Middles, select, extra,	
2½ to 3½ in.	.145@1.70

Middles, select, extra,	
2½ to 3½ in.	.170@1.95

Middles, select, extra,	
2½ to 3½ in.	.260@2.85

Beef bungs, export,	
No. 1	.24@ .30

Beef bungs, domestic,	
16@ .24	

Dried or salted bladders,	
per piece:	

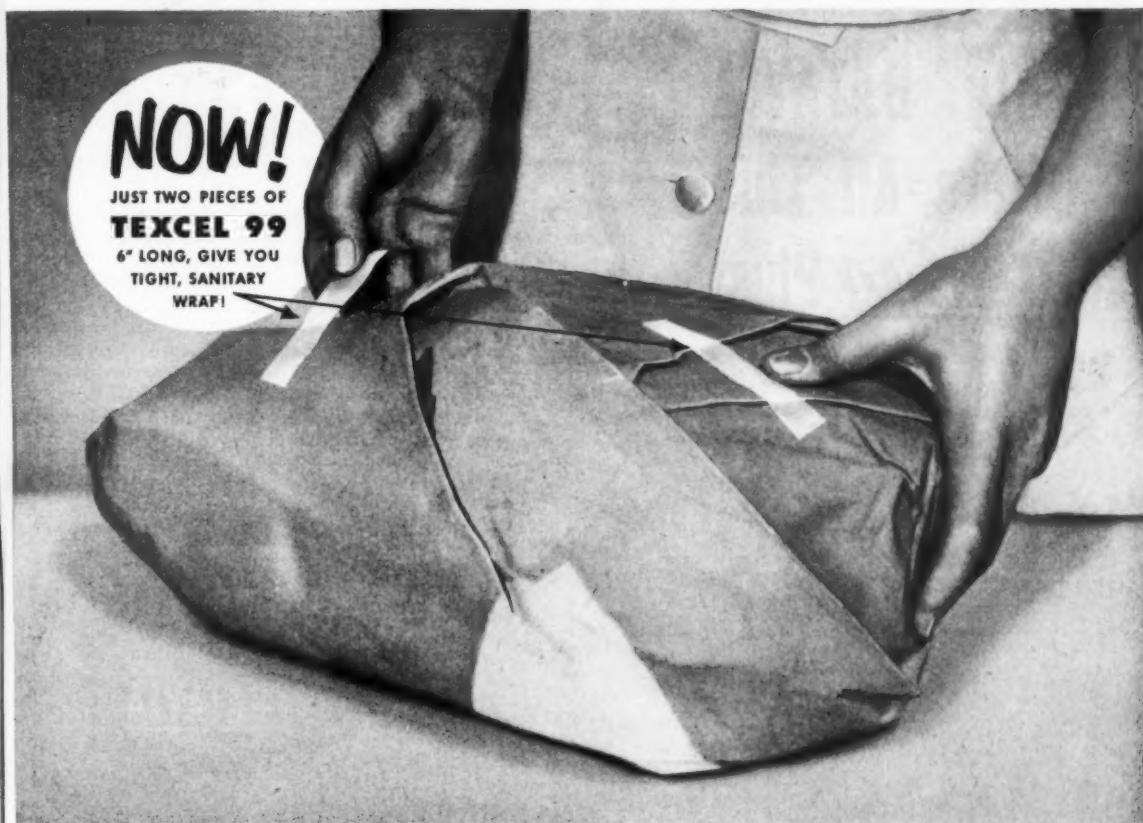
12-15 in. wide, flat	.17@ .24
16-20 in. wide, flat	.12@ .14

8-10 in. wide, flat	.7@ .8
8-10 in. wide, flat	

Extra narrow, 29 mm. & dn.	
29@32 mm. & dn.	.400@4.10

Medium, 32@35 mm.	.8

Top packers acclaim this modern, sanitary wrapping method



Here's how you **Slash Costs! Speed Packaging!**
with **TEXCEL 99** Acetate Fiber Tape

1. **WRAP UP TO 30% MORE HAMS** with the same number of man-hours! Efficient and economical for slab bacon, too!
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4. **YOUR CUSTOMERS LIKE IT!** Neat, sanitary-looking

packages make better impressions. Sell more for you . . . and your customers.

5. **YOUR EMPLOYEES LIKE IT!** **TEXCEL 99** eliminates need for lifting ham to secure it. Less fatiguing, easier, faster work.

GET ALL THE FACTS on this new timesaving, money-saving method of wrapping. Call, or drop us a line. One of our tape specialists will stop in at your convenience with all the facts on tapes, dispensers.

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FIBER TAPE**

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Beauty Plus!**



The beautiful lines of a Batavia body start even *before* the drawing board. First of all, consideration is given your particular needs — route requirements, operating conditions, desired interior arrangements! ALL these personalized requirements dictate the design of a Batavia body tailored to provide you with the best in refrigerated transportation. Of course, this means your Batavia body is tailored to your *budget*, too!

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LAI

The

DOMESTIC SAUSAGE

	(l.c.l. prices)
Pork sausage, hog casings	47½@49
Pork sausage, sheep cas.	55@55
Pork sausage, bulk	41½@42
Frankfurters, sheep cas.	55@60
Frankfurters, skinless	52@53
Bologna	47@50
Bologna, artificial cas.	46½@52
Smoked liver, hog bunga	48½@51
New Eng. lunch. spec.	66@76½
Minced lunch. spec. ch.	58@59½
Tongue and blood	46@48
Blood sausage	41@49
Souse	38@37
Polish sausage, fresh	55@64
Polish sausage, smoked	55@64

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground	Cwt.
Allspice, prime	41	46	
Resifted	40	44	
Chill Powder		42	
Chill Pepper		41	
Cloves, Zanzibar	72	78	
Ginger, Jam, unbl.	72	78	
Ginger, African	48	53	
Cochin		*	
Mace, Icy, Banda			
East Indies	1.57		
West Indies	1.49		
Mustard, flour, fcy.	32		
No. 1	28		
West India Nutmeg	60		
Paprika, Spanish	46@66		
Pepper Cayenne	46@62		
Red, No. 1	44		
Pepper, Packers	1.97	3.18	
Pepper, white	3.00	3.40	
Malabar	1.98	2.06	
Black Lampung	1.97	2.06	

Nitrite of soda, in 400-lb.
bbls., del., or f.o.b. Chgo... \$ 3.90
Saltpeter, n. ton, f.o.b. N.Y.:
Dbl. refined gran. 11.00
Small crystals 14.00
Medium crystals 15.40
Pure rfd., gran. nitrate of soda 5.25
Pure rfd., powdered nitrate of
soda 5.25
Salt, in min. car. of 80,000 lbs.
only, paper sacked, f.o.b. Chgo.:
Granulated \$21.90
Medium 28.30
Rock, bulk, 40 ton car.
delivered Chicago 11.90
Sugar—
Raw, 96 basis, f.o.b.
New York 5.93
Refined standard cane gran.,
basis 8.25
Refined standard beet
gran. basis 8.05
Packers' curing sugar 250 lb.
bags, f.o.b. Reserve, La., less
2% 7.90
Dextrose, per cwt.
in paper bags, Chicago 7.83

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Oct. 25	San Francisco Oct. 30	No. Portland Oct. 26
FRESH BEEF (Carcass)			
Choice:			
500-600 lbs.	\$57.60@58.00		\$57.70@58.10
600-700 lbs.	57.60@58.00	\$57.90@58.10	57.70@58.10
Good:			
500-600 lbs.	55.60@56.10	55.93@56.10	55.70@56.10
600-700 lbs.	55.60@56.10	55.93@56.10	55.70@56.10
Commercial:			
350-600 lbs.	50.60@51.00	50.93@51.10	50.70@51.10
COW:			
Commercial, all wts.	49.00@51.10	49.50@51.10	48.50@51.10
Utility, all wts.	45.00@49.00	44.50@49.10	47.00@49.10
FRESH CALF: (Skin-Off) (Skin-On) (Skin-Off)			
Choice:			
200 lbs. down	58.00@59.00		57.50@61.00
Good:			
200 lbs. down	56.00@58.00	54.00@58.00	56.00@60.00
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	58.00@60.00	58.00@59.00	56.00@58.00
50-60 lbs.	58.00@59.50	56.00@58.00	
Choice:			
40-50 lbs.	58.00@60.00	58.00@59.00	56.00@57.00
50-60 lbs.	58.00@59.50	56.00@58.00	56.00@57.00
Good, all wts.	56.00@58.50	55.00@57.00	
MUTTON (ewe):			
Choice, 70 lbs. dn.	34.00@38.00	34.00@38.00	28.00@30.00
Good, 70 lbs. dn.	34.00@38.00	30.00@34.00	28.00@30.00
FRESH PORK CARCASSES: (Packer Style) (Shipper Style) (Shipper Style)			
80-120 lbs.		35.55@36.45	
120-160 lbs.	34.00@36.45	34.95@35.55	32.50@33.50
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	55.50@56.50	54.70@56.30	55.00@56.90
10-12 lbs.	55.50@56.50	54.70@57.00	
12-16 lbs.	55.00@55.50	53.70@56.00	55.00@55.90
PICNICS:			
4-8 lbs.	41.00@43.65	41.00@47.00	41.00@45.00
PORK CUTS No. 1: (Smoked)	(Smoked)	(Smoked)	
HAM, Skinned:			
12-16 lbs.	47.00@53.00	57.00@59.00	56.00@59.40
16-20 lbs.	47.00@53.00	57.00@60.00	55.00@58.40
BACON, "Dry Cure" No. 1:			
6-8 lbs.	48.00@55.00	53.00@55.30	45.00@51.00
8-10 lbs.	45.00@52.00	50.00@53.30	42.00@49.10
10-12 lbs.			
LARD, Refined:			
Tierces	19.50@21.00		18.00@20.00
50 lb. cartons and cans	20.50@22.00	20.00@22.00	
1 lb. cartons	21.50@22.50	22.00@23.00	20.00@22.00

COOKED TURKEY and CHICKEN SKINS

GOVERNMENT INSPECTED

Price and Samples on Request

WE HAVE A FULL LINE CHICKEN BY-PRODUCTS

GOLD CREST DRESSED POULTRY CO.

1233 W. George St., Chicago 13, Ill. Phone Lincoln 9-4000

SEEDS AND HERBS

(l.c.l. prices)

	Whole	Ground
Caraway seed	19	23
Comino seed	32	36
Mustard seed, fancy	23	
Yellow American	30	
Marjoram, Chilean		
Oregano	20@25	24@29
Coriander, Mexican		
Natural No. 1	26@27	29@30
Marjoram, French	49	58
Sage, Dalmatian		
No. 1	78	88

CURING MATERIALS

Cwt.

Nitrite of soda, in 400-lb. bbls., del., or f.o.b. Chgo...	\$ 3.90
Saltpeter, n. ton, f.o.b. N.Y.:	
Dbl. refined gran. 11.00	
Small crystals 14.00	
Medium crystals 15.40	
Pure rfd., gran. nitrate of soda 5.25	
Pure rfd., powdered nitrate of soda 5.25	
Salt, in min. car. of 80,000 lbs. only, paper sacked, f.o.b. Chgo.: Granulated \$21.90	
Medium 28.30	
Rock, bulk, 40 ton car. delivered Chicago 11.90	

Formula For Best-Selling

Sausage and Meat Loaf Products:

EYE APPEAL + TASTE APPEAL

Attractive color, inviting eye-appeal, betokens gratifying taste.

For eye-appealing, natural, convincing color, there's nothing that can beat

KNICKERBOCKER KMC Superfine Spanish Paprika

1951 Crop

The best of Spain's newly-arrived paprika crop, especially selected by Knickerbocker for uniform finest color quality.

For spicy flavor that goes a long way in taste appeal, saves you money, there's nothing that can beat

KNICKERBOCKER Pepperex

The Low Cost Substitute for White Pepper
B.A.I. Acceptance Guaranteed

Nationally used by prominent packers, as are Knickerbocker coriander, sage, mace and nutmeg, cardamom, and all other pure spices.

Write our Service Department for recommendations and samples.

KNICKERBOCKER MILLS CO.

Since 1842 America's Leading Importers of Fine Spices

601 West 26th Street

New York 1, N.Y.



It's True Spice Taste That Tells and Sells

B-16 Electric Meat Cutter

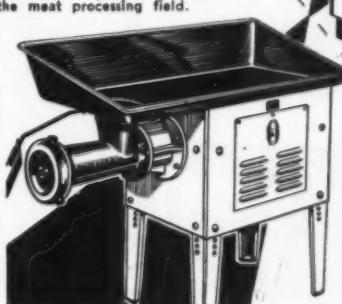
In a class by itself, greatest capacity of any meat cutting saw of its type. Takes cuts up to 18" high, 15½" wide. 1½ h.p. motor; plenty of power for large splitting and breaking operations.

Designed from the "Butcher's Angle"

Butcher Boy

Meat Cutters and Choppers

Make any comparison you like in performance, in capacity, in endurance, in ease of cleaning, and you will discover why Butcher Boy meat cutters and choppers have achieved uncontested pre-eminence in the meat processing field.



Write, for illustrated specification sheets, to nearest office of U.S. Mincing Machine Co., Inc., or to

Lasar

Manufacturing Company

2540 East 114th Street

Los Angeles 2, Calif.

B-54 & BB-56 HEAVY-DUTY CHOPPERS

B-56 capacity: 3000-4000 pounds per hour; 6 h.p. motor. BB-56

capacity: 4500-5500 pounds per hour; 7½ h.p. motor.



The PETERS WAY Saves Manpower and Money ...for Lard and Shortening Packers

Leading meat and provisions packers use the PETERS WAY with PETERS Machinery because experience tells them the PETERS WAY conserves manpower... speeds up production saves money.



Get These Advantages:

- Speed—to meet your requirements.
- Flexibility and adaptability
- Long machine life, with minimum attention
- Initial cost to fit your budget.

Send samples of your cartons for recommendations

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO OR

CHICAGO BASIS

THURSDAY, NOV. 1, 1951

REGULAR HAMS

Fresh or F.F.A.	S. P.
8-10 42½n	42½n
10-12 42½n	42½n
12-14 40½n	40½n
14-16 40n	40n

8/up, No. 2's

inc. 28%

14-16 28%

12-14 28%

10-12 28%

8-10 28%

6-8 28%

FRESH OR F.F.A.

29½ @ 20%

28½

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NO MATTER HOW GOOD
THE PRODUCT—IT'S GOT
TO HAVE SHELF APPEAL



FOR fifty years, Heekin artists, lithographers and package designers have excelled in colorful metal packaging creations...each one an individual achievement in finer, lasting reproduction. Your product will look better...sell better...in a Heekin Lithographed Can. Let Heekin serve your metal packaging needs.

1901

*This is Our
Fiftieth Anniversary*

1951



HEEKIN CANS

THE HEEKIN CAN CO., CINCINNATI 2, OHIO

PLANTS AT CINCINNATI AND NORWOOD, OHIO; CHESTNUT HILL, TENNESSEE AND SPRINGDALE, ARKANSAS

SHIPPERS
OF
MIXED CARS
OF
PORK, BEEF,
SAUSAGE, LARD,
CANNED MEATS
AND
PROVISIONS

KREY

THE HAM WITH A
REPUTATION FOR
SATISFACTION
AND PROFIT!

KREY PACKING COMPANY

ESTABLISHED 1882

ST. LOUIS 7, MISSOURI

Tenderated Hams



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STANDARD BEEF COMPANY WESTERN
BEEF COMPANY
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KREY PKG. CO. KREY PKG. CO.
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W. J. Bagley, Mgr. Mgr.

OLD PLANTATION SEASONINGS

For over A Quarter of a Century We Have Sold Blended
Quality Sausage Seasonings Exclusively; Nothing Else.

Our Salesmen will call on request

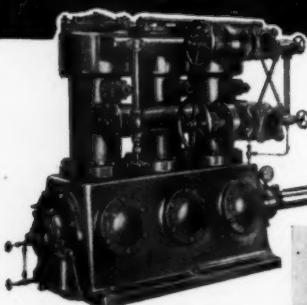
A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

HOWE

SPECIAL TESTS

insure Special performance!



Below: Piston assembly and suction valve cage.



Left: Connecting rod, bearing, and piston pin.

YOU CAN DEPEND ON HOWE COMPRESSORS!

The surfaces of all moving parts, and other surfaces subject to wear . . . crankshaft, cylinder walls, pistons, valves, valve seats . . . are ground by Howe's specially designed grinders which insure finely finished and true surfaces. No valve leakage! Every Howe compressor is factory tested and carefully checked for bearing load normal for average conditions, for correct tolerances, and for wear. All parts of Howe Compressors are interchangeable. Units, while handled individually as if custom made, are the same dimensionally and uniform in production. Out of long experience Howe builds compressors of superior quality, with the advantage of interchangeable parts!

Round the world, refrigeration equipment users are cutting installation, maintenance and operating costs, with field-proved Howe Equipment. Maintains that precise temperature and humidity control . . . achieved through 39 years of specialization . . . which keeps your products at high-profit perfection. Without obligation, consult Howe engineers on all your refrigeration problems!

Since 1912 manufacturers of ammonia compressors, condensers, coolers, fin coils, locker freezing units, air conditioning (cooling) equipment.

HOWE ICE MACHINE CO.

2823 Montrose Avenue • Chicago 18, Illinois

Distributors in Principal Cities

Cable Address: HIMCO, Chicago

Write for details about available distributor territories.
Your inquiry invited.

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)
Oct. 31, 1951

	Per lb. Ctly
Prime, 800 lbs./down	.61.60 @64.10
Choice, 800 lbs./down	.58.60 @61.60
Good	.56.85 @59.10
Cow, commercial	.50.80 @53.05
Cow, utility	.46.00 @51.00

BEEF CUTS

(Ceiling base prices)

Prime:

Hindquarter	64.1
Forequarter	53.6
Round	57.7
Trimmed full loin	96.7
Flank	31.7
Short loin	54.6
Sirloin	77.3
Cross cut chuck	51.4
Regular chuck	55.7
Foreshank	33.7
Brisket	44.7
Rib	81.7
Short plate	33.7
Back	62.6
Triangle	48.2
Arm chuck	52.7

*Zone ceiling.

FRESH PORK CUTS

(l.c.l. prices)

Western

Hams, skinned, 14/down	54.30 @57.90
Picnics, 4/8 lbs.,.....	30 1/2 @31 1/2
Bellies, sq. cut, seedless, 8/12 lbs.,.....	27 @29 1/2
Pork loin, 12/down.....	54.50 @57.40
Boston butts, 4/8 lbs.,.....	45 @47
Spareribs, 3/down.....	48 @52
Pork trim., regular.....	24*
Pork trim., spec. 80%	46*

City

Hams, skinned, 14/down	46 @50
Pork loins, 12/down.....	56.26 @55.51*
Boston butts, 4/8 lbs.,.....	47 @48.7
Spareribs, 3/down.....	45.2

VEAL-SKIN OFF

(l.c.l. prices)

Western

Prime carcass.....	62 @64
Choice carcass.....	59 @62
Good carcass.....	56 @59
Commercial carcass.....	50 @55

DRESSED HOGS

(l.c.l. prices)

Hogs, gd. & ch., hd. on, lf. fat in 100 to 136 lbs.,.....	34 @34%
137 to 153 lbs.,.....	34 @34%
154 to 171 lbs.,.....	34 @34%
172 to 188 lbs.,.....	34 @34%

BUTCHERS' FAT

(l.c.l. prices)

23%

Shop fat.....	34
Breast fat.....	4
Edible suet.....	4
Inedible suet.....	3%

UNITED KINGDOM HOG POPULATION GROWS

The hog volume in the United Kingdom during the past year has increased about 30 per cent. Hog numbers as of June, 1951 were placed at 3,898,000 head, according to official preliminary estimates.

The cattle count, estimated at 10,477,000 head, declined slightly from the previous year, but was 18 per cent above the 1939 total. The sheep volume was estimated at 19,990,000 head, a decline from last year.

FANCY MEATS

(l.c.l. prices)

Veal breeds, under 6 oz.,.....	80
6 to 12 oz.,.....	1.00
12 oz. up.....	1.25
Beef kidneys.....	16.0*
Beef livers, selected.....	62.6*
Beef livers, selected, kosher.....	62.6*
Oxtails, over 1/2 lb.,.....	27.6*

*Ceiling base prices.

LAMBS

(l.c.l. prices)

City

Prime lambs.....	62 @64
Choice lambs.....	62 @64
Hindsaddles, prime & ch.,.....	62 @64

Western

Prime, all wts.....	62 @64
Good, all wts.....	62 @64
Choice, all wts.....	62 @64

For permissible additions to ceiling base prices, see CPR 24.

BORAX

PAPER PRODUCTS COMPANY

MILL AGENTS

- 28 lb. lard bags
- Printed Cellophane
- Printed Parchment
- Bacon Wraps
- Ham Wraps
- Loin Wraps
- Waxed Meat Boards
- Glassine
- Complete Packaging

783-785 CAULDWELL AVENUE, BRONX 56, N. Y. • CYPRESS 2-7780

partridge

SINCE 1876

THE H. H. MEYER PACKING CO. • CINCINNATI, O.

HAM • BACON • LARD • SAUSAGE



ADLER STOCKINETTE

You HOLD EVERYTHING . . . color, flavor, shape
when you SMOKE HAMS in famous

WORLD'S LARGEST MANUFACTURER OF STOCKINETTE

For QUALITY smoked meat, economy in packing, shipping, freezing, storing, specify Adler, makers of quality knit products for over 80 years. Widest range in widths and construction assures RIGHT stockinette for any cut, all sizes, for ham, beef, veal, pork, etc. Write for FREE catalog and price list to

THE ADLER COMPANY, Dept. N
CINCINNATI 14, OHIO

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Kansas City 8, Mo.

JOS. KOVOLOFF
800 N. Clark Street
Chicago, Illinois

JACK SHRIBMAN
5610 Berks St.
Philadelphia 31, Pa.

R. E. BAUMAN CO.
3419 West 1st St.
Los Angeles 4, Calif.

JOBBERS, attention!

introducing:

FRAY BENTOS BRAND BRISKET BEEF

in 4 lb. sterile tins

it's all beef!

- Eliminates cooking shrinkage and trimming loss.
- A perfect slicing item.
- Fast-seller for sandwiches and cold-cuts.
- A product of unlimited sales possibilities.

WRITE OR WIRE FOR PRICES

REGULAR DELIVERIES from our warehouses in
NEW YORK—CHICAGO—PITTSBURGH—DETROIT

ARTHUR L. PEIRSON, INC.
189 Chrystie St. New York 2, N. Y.

STANcase STAINLESS STEEL EQUIPMENT

STAINLESS STEEL DRUMS

Available In 2 Sizes

Model No. 30 . . . 30 Gal. Capacity
Model No. 55 . . . 55 Gal. Capacity

Ruggedly Constructed
For Lifetime Wear

STANCASE SANITARY, FOOD HANDLING DRUMS are ruggedly constructed for lifetime service of 16 gauge Stainless Steel. Inside surfaces are seamless; maintained sparklingly clean with minimum labor. Top rims are rolled over a steel reinforcing-rod and closed all around. Foot rings are made of Stainless Steel and are closed all around leaving no crevices where dirt might accumulate. Foot ring takes the abuse of service (bottom of drum does not rest on the floor) and eases the rolling of heavily-laden drum.

SPECIFICATIONS

MODEL No. 30

Capacity—30 Gal.
16 gauge Stainless Steel
Inside Dimensions:
Diam. 18 1/2"; Depth 28".
Overall height—29".
COVERS AVAILABLE
16 ga. Stainless Steel covers can be furnished.

MODEL No. 55

Capacity—55 Gal.
16 gauge Stainless Steel.
Inside Dimensions:
Diam. 22 1/2"; Depth 34".
Overall height—34".
COVERS AVAILABLE
16 ga. Stainless Steel covers can be furnished.

MANUFACTURED BY

THE STANDARD CASING CO., Inc.
121 Spring Street • New York 12, N. Y.

Kurly Kate METAL SPONGES

Designed especially for cleaning all types of meat processing equipment. Will not rust or splinter, cut the hands or injure metal or plated surfaces. Kurly Kate Metal Sponges are fast working, easy to use, and easy to keep clean. Made in STAINLESS STEEL, NICKEL, SILVER and BRONZE.

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2215 S. MICHIGAN AVE. CHICAGO 16, ILL.

GUARANTEE
Send for a trial order
Satisfaction fully guaranteed

ORDER FROM YOUR
JOBBER OR WRITE DIRECT



BY-PRODUCTS....FATS AND OILS

TALLOWS AND GREASES

Thursday, November 1, 1951

A complete blackout as to the interest shown by the large soapers and exporters developed early in the week. The latter undoubtedly were watching the declines made in loose lard the past week, when losses of around \$1 per cwt. were recorded. Just a very few bids of 6½c, Chicago, were made on yellow grease, without business being consummated.

The continuing longshoreman strike tended to curtail export buying and the domestic interest continued quiet as the week progressed. Some reports were current that better grades of tallow were offered, basis 9¼c, fancy tallow, 9c, prime tallow, and 8c, special tallow, with buyers holding off. However, several tanks of yellow grease sold at 6½c, Chicago, or fractionally under last trading levels.

Continued quietness prevailed in this market near the close of the week, with most sources indicating a soft to weak undertone. A tank of yellow grease sold at 6½c, East, and another tank at 6½c, Chicago basis.

TALLOWS: Thursday's quotations: Fancy tallow, 9¼c; prime tallow, 9c; special tallow, 8c; No. 1 tallow 7c; No. 3 tallow, 6½c@6½c, all nominal.

GREASES: Thursday's quotations: Choice white grease, 9c; A-white grease, 8½c; B-white grease, 7c; yellow grease, 6½c@6½c, house grease, 6½c, and brown grease, 4½c@5½c, all nominal.

EASTERN BY-PRODUCTS MARKET

New York, Nov. 1, 1951

Dried blood was quoted Thursday at \$8.50 to \$9.50 nominal per unit of ammonia. Low test wet rendered tankage moved at \$8.50 per unit of ammonia, and high test tankage sold at \$9. Dry rendered tankage sold at \$2 per protein unit.

BY-PRODUCTS MARKETS

(Chicago, Thursday, November 1, 1951)

Blood

	Unit Ammonia
Unground, per unit of ammonia.....	8.25

Digester Feed Tankage Materials

Wet rendered, unground, loose	*9.00@9.50
High test	8.75@9.00
Liquid stick tank cars	*3.50

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged.	\$113.00
50% meat and bone scraps, bulk...	111.00
55% meat scraps, bulk	120.00
60% digester tankage, bulk	119.00
60% digester tankage, bagged.....	120.00
80% blood meal, bagged	160.00
80% standard steamed bone meal, bagged	70.00 @ 85.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia	\$6.25a
Hoof meal, per unit ammonia.....	7.50n

Dry Rendered Tankage

	Per unit Protein
Cake	*1.85@1.90
Expeller	*1.85@1.90

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$2.50
Buffalo trimmings (green, salted)	30.00@35.00
Cattle jaws, skulls and knuckles, per ton	50.00@55.00
Pig skin scraps and trimmings, per lb.	7½

Animal Hair

Winter coil dried, per ton	\$115.00@120.00
Summer coil dried, per ton	\$100.00@95.00
Cattle switches, per piece	6 @ 6½
Winter processed, gray, lb.	13½ @14½
Summer processed, gray, lb.	9 @10

n—nominal.

*Quoted delivered basis.

Full coverage of all important events in the meat packing field are available the year 'round in the PROVISIONER.

VEGETABLE OILS

(Wednesday, October 31, 1951)

The vegetable oil markets were fairly steady this week but showed some irregularity at times.

Monday's market was described as jittery and rather irregular. Soybean oil for November shipment sold down to 13½c, but October-December cashed later at 13¾c and closed at an offered 13¾c. January forward was reported to have sold at 13¾c early and was later bid at 14c. Trade in cottonseed oil was spotty with Texas oil going at 14c and 14½c, depending on freight position. Valley oil traded at 14½c and Southwest at 14½c and 14¾c. A limited amount of corn oil sold at 15½c and peanut oil cashed at 15½c and 15¾c. Coconut oil continued soft and was offered at 13c on the Coast.

Prices were steady to ¼c lower in Tuesday's trading. Crude soybean oil sold at 13¾c for November-December, but was said to be available at 13½c at the close. January-June reportedly passed at 13¾c early in the day, but the later market appeared to be ¼c lower. The cottonseed oil market was confused and rather sloppy. Valley oil sold at 14c with rumors of an even lower trade and a batch of Texas oil was reported at 13¾c. The market in the Southeast was called 14c nominal. Peanut oil sold at 15½c and corn oil at 15½c. The Coast reported limited trade in coconut oil at 12¾c.

Prices were fairly steady at mid-week. Soybean oil moved in fairly heavy volume with November through December cashing at 13¾c and January through June at 13¾c and 13¾c. There were varying reports on Valley and Texas cotton oil, but the market appeared to be in the neighborhood of 13¾c or a shade higher. Southeast oil was quoted at 14c nominal. Peanut oil shipped off ¼c to 15½c and corn oil sold at the same level.

COTTONSEED OIL: Valley, South-

TALLOW EXTRACTION SOLVENTS

Amsco Isoheptane • Amsco Heptane • Special Heptane

... and a wide variety of other animal-oil extraction solvents, such as Amsco Textile Spirits, Special Textile Spirits, and additional solvents derived from petroleum.



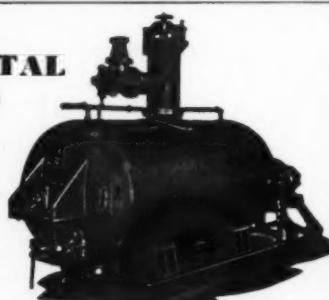
AMERICAN MINERAL SPIRITS COMPANY

230 North Michigan Ave., Chicago 1, Illinois
155 East 44th St., New York 17, New York

FRENCH HORIZONTAL MELTERS

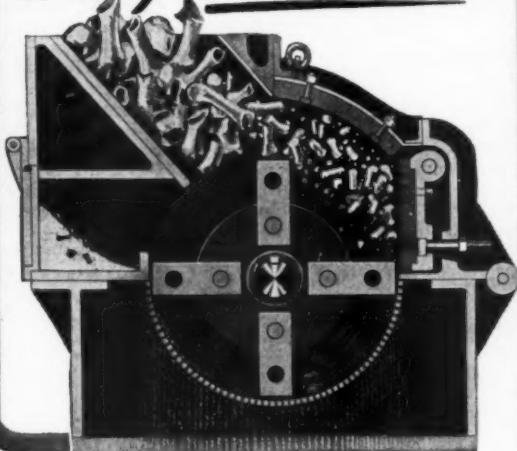
Are
Sturdily
Built.

Cook Quickly
Efficiently.



THE FRENCH OIL MILL MACHINERY CO.
PIQUA, OHIO

Get the Profit out
of By-Products



with a
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east and Texas cottonseed oil at midweek were about $\frac{1}{4}$ @ $\frac{1}{2}\%$ below the preceding Wednesday. New York futures market quotations were as follows:

MONDAY, OCTOBER 29, 1951

	Open	High	Low	Close	Pr. Close
Dec.	*16.76	16.85	16.73	16.85	16.85
Jan.	*16.78	16.85	16.73	*16.81	*16.99
Mar.	16.93	17.05	16.88	17.04	17.14
May	17.03	17.16	16.99	17.14	17.25
July	17.04	17.16	17.02	17.16	*17.26
Sept.	*16.60	16.70	16.70	*16.75	16.90
Oct.	*16.40	16.50	16.50	*16.50	*16.60

TUESDAY, OCTOBER 30, 1951

	Open	High	Low	Close	Pr. Close
Dec.	16.80	16.88	16.66	16.68	16.85
Jan.	*16.50	16.50	16.48	*16.66	*16.84
Mar.	17.05	17.06	16.88	*16.87	17.04
May	17.10	17.18	17.00	17.14	17.14
July	17.10	17.19	17.01	17.01	17.16
Sept.	*16.78	16.80	16.77	*16.71	*16.75
Oct.	*16.50	16.50	16.50	*16.50	*16.50

WEDNESDAY, OCTOBER 31, 1951

	Open	High	Low	Close	Pr. Close
Dec.	16.60	16.62	16.48	16.58	16.68
Jan.	*16.50	16.50	16.48	*16.50	*16.66
Mar.	16.82	16.83	16.70	16.76	*16.87
May	16.92	16.97	16.81	16.92	17.00
July	16.85	16.99	16.83	*16.94	17.01
Sept.	*16.96	16.96	16.83	*16.61	*16.71
Oct.	*16.35	16.43	16.39	*16.45	*16.50

THURSDAY, NOVEMBER 1, 1951

	Open	High	Low	Close	Pr. Close
Dec.	16.59	16.59	16.31	16.31	16.58
Jan.	*16.55	16.55	16.20	*16.50	*16.59
Mar.	*16.76	16.75	16.50	16.50	16.76
May	16.95	16.95	16.63	16.63	16.92
July	16.89	16.89	16.62	*16.62	*16.94
Sept.	16.67	16.67	16.35	16.35	*16.61
Oct.	16.50	16.50	16.20	16.20	*16.45

*Bid.

SOYBEAN OIL: This market was steady to a shade lower this week with the closing quotation of $13\frac{1}{2}\%$ about 18¢ under the preceding period.

PEANUT OIL: The market con-

tinued to slip, although more slowly, and the midweek quotation of $15\frac{1}{2}\%$ was 1¢ below the preceding week.

CORN OIL: The market was steady at $15\frac{1}{2}\%$ during most of the week; or 1¢ over the previous week's level.

COCONUT OIL: The last reported sale at $12\frac{1}{2}\%$ on the Coast was 1¢ under a week earlier.

OLEOMARGARINE PRODUCTION

Oleomargarine manufacturers produced a total of 85,074,000 lbs. of the commodity during the month of September, the U. S. Department of Commerce has reported. This represented a slight drop from the August production which amounted to 86,286,000 lbs. Colored margarine output was 72,917,000 lbs. compared with 72,954,000 lbs. during August. Output of the uncolored product dropped from 13,332,000 lbs. to 12,157,000 lbs.

Total stocks of margarine held at the producers' plants on September 1 stood at 12,171,000 lbs., or a small gain from the 11,973,000 lbs. a month earlier. Of the September 1 stocks, 2,729,000 lbs. were uncolored and 9,442,000 lbs. colored. On August 1 these holdings amounted to 3,105,000 lbs. and 8,968,000 lbs., respectively. Total margarine production through the first nine months of this year was 746,903,000 lbs. compared with 678,779,000 lbs. turned out during the corresponding period last year.

*Bid.

SOYBEAN OIL: This market was steady to a shade lower this week with the closing quotation of $13\frac{1}{2}\%$ about 18¢ under the preceding period.

PEANUT OIL: The market con-

World Castor Bean Supply Will Be Less This Year

Although the sharp reductions in Brazilian and Indian castor bean production may be offset by a possible increase in the Soviet Union, Office of Foreign Agricultural Relations sources intimate the world supply of the commodity will be smaller this year, about 480,000 tons.

Poor crops in Brazil and India will cause about a 20,000-ton shortage on the basis of last year's production. The all-time record high in castor bean production was reached in 1948, when the output was 545,000 tons.

The United States is the world's leading importer and consumer of castor beans and oil.

VEGETABLE OILS

Wednesday, October 31, 1951

Crude cottonseed oil, carloads, f.o.b. mills	14
Valley	14
Southeast	14
Texas	13%
Corn oil in tanks, f.o.b. mills	15 $\frac{1}{2}$
Peanut oil, f.o.b. Southern Mills	15 $\frac{1}{2}$
Soybean oil, Decatur	13 $\frac{1}{2}$
Coconut oil, f.o.b. Pacific Coast	13 $\frac{1}{2}$
Concentrated foots	
Midwest and West Coast	14% @ 1 $\frac{1}{2}$
East	1 $\frac{1}{2}$ @ 1 $\frac{1}{2}$

n—nominal.

OLEOMARGARINE

Wednesday, October 31, 1951

White domestic vegetable	29
White animal fat	29
Milk churned pastry	28
Water churned pastry	27

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HIDES AND SKINS

October trading terminated on Wednesday—New allocation period begins Monday—100% allocations anticipated—All markets very quiet, with one or two fractional declines in packer hides.

CHICAGO

PACKER HIDES: The end of the October allocation period on Wednesday marked the finish of what was probably the worst month, from the packers' standpoint, since the system went into effect early last spring. Not only did prices break sharply, but even at the new levels packers experienced difficulty in their efforts to move hides. Estimates varied, but it appeared that at best tanners only filled about 75 per cent of their authorized quotas.

Reported trade during the week was about the lowest for the year, however, it seemed possible that there may have been further undercover trading such as came to light late last week. In the trading heavy cows sold steady while bulls at 20c were 1/2c below last trades; approximately 2,000 of each were sold.

At the close of the period most interest appeared to be in light cows, and it is probable that there will be some trading in these next week. It was reported that 27c and 27½c was bid for Northerns and rivers, while the asking prices were a full cent higher or

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended Nov. 1, 1951	Previous Week	Cor. Week 1950
Nat. strs.	27	6728	31 @ 33n 30½ @ 34½
Hvy. Texas strs.	25	26	6726½n 29
Hvy. butt. brand'd strs.	25	26	6726½n 29
Hvy. Col. strs.	24	25	6725½n 28½
Ex. light Tex. strs.	29½n	33n	35n
Brand'd cows.	26	30n	32 @ 32½
Hvy. C. cows.	28	32	32 @ 32½
Lt. nat. cows.	28 1/2	28 @ 28½	35 @ 36
Nat. bulls.	19½	20½	22 @ 22½
Brand'd bulls.	18½	19½	21 @ 21½
Calfskins, Nor. 15/under ...	45	45n	75 @ 80
Kips, Nor. nat. 15/25 ...	38	40n	60
Kips, Nor. branded	35½	37½	57½

*Ceiling prices.

SMALL PACKER HIDES

STEERS AND COWS:			
70 lbs. shd over	37½	37½	33 @ 33½
35-30 lbs.	28½	28½	31 @ 32
Bulls, 58/over ...	23	23	28 @ 29

*Ceiling prices. Market 30 per cent below ceilings.

When pricing on ceiling basis subtract 1/4c from base prices for every 1 lb. increase in weight over 35 lbs. All prices f.o.b. point of shipment, flat for No. 1's and No. 2's.

SMALL PACKER SKINS

Calfskins under 15 lbs.	40@42n	40@42	55@60
Kips, 15/30	34@36n	34@36	40@45
Slanks, regular. 1.25@1.50	1.25@1.50	3.00@3.25	
Slanks, hairless.	60n	60n	75

SHEEPSKINS

Pkr. shearlings, No. 1 ...	3.35n	3.35@ 3.50	4.25n
Dry Pelts	40@42	40@42	42@45
Horsehides, untrmd.	10.00	11.00	13.00@13.50

n=nominal.

steady. On Wednesday a fairly large "Independent" sold car light cows at 26½c, but all the details of this trade were not known.

Late last week, after press time, it was learned that there had been undercover trading in Colorados, butts, heavy native steers, heavy native cows and branded cows during the week and at the convention. The new prices for these are based on this trading. Thursday afternoon in trades either carried over or advanced, basis allocation periods, bulls sold 19½c, light native steers sold 28c and ex-light native steers sold 29½c, all prices below last levels. Only a few cars of each were involved.

SMALL PACKER, COUNTRY, WEST COAST: It was another slow week in these markets, and again prices were lower, without much trade. With the close of the trading period on Wednesday packers reportedly carried over a rather large amount of hides, and tanners in many instances used less than 50 per cent of their quotas. It is expected that the new quotas due on Friday, will again be based on 100 per cent of last years' wettings.

As mentioned previously, prices declined again, however, the decline was

more moderate and in the main amounted to a concentration of the business at the lower end of last week's quoted ranges. With last ranges 25 to 30 per cent below the ceiling, this meant that the trading this week was mostly at 30 per cent under, with some at 32 to 33 per cent under depending largely on point, take-off and average. The country market reported sales 38 to 40 per cent under, which level about equaled its previous low point for the year. The one bright spot to be noted was the improved feeling about the new allocation period; some believe that the worst, if not all, of the present down move is over.

CALFSKINS AND KIPSKINS: For the first time since August skins were moved in fair volume this week. During these many weeks of inactivity prices moved both up and down on a nominal basis, so there was considerable doubt as to just what the actual value of skins would be when trading finally did develop. It is of interest to note that THE NATIONAL PROVISIONER DAILY MARKET SERVICE QUOTATIONS for skins, which were necessarily nominal, were identical with the prices used in the trading this week. About 5,000 Chicago heavy calf sold 45c. Total of approximately 28,000 kipskins, Northern kip and Northern overweight sold 38c, and 33c, while the Southwestern sold at a 1c discount. The branded sold at their usual discount.

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prices with little in the way of buyers interest or counter bids gave this market a weak undertone with a minimum of trading. The activity that was reported was in 2's and 3's, while both 1's and clips were inactive.

Mixed car No. 2 and No. 3 shearlings sold \$2.25 and \$1.65. Clips were offered at \$3.85, and the No. 1 shearlings at \$3.35, but, as mentioned previously buyers did not show much interest. The market was not easy to judge, for with the futures and Australian wool markets showing some improvement this week, sellers were hesitant to make any sizeable reductions, even though they realized the undertone was a shade on the easy side.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended October 27, 1951, were 5,680,000 lbs.; previous week, 5,201,000 lbs.; same week 1950, 7,298,000 lbs.; 1951 to date, 212,913,000 lbs.; same period 1950, 246,901,000 lbs.

Shipments for the week ended October 20 totaled 4,527,000 lbs.; previous week, 3,570,000 lbs.; corresponding week 1950, 5,047,000 lbs.; this year to date, 163,571,000 lbs.; corresponding period a year ago, 190,757,000 lbs.

KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection during September, 1951 compared with August, 1951, and September, 1950 as follows:

	Sept. 1951	Aug. 1951	Sept. 1950
Percent	Percent	Percent	
Cattle—			
Steers	46.1	48.0	55.0
Heifers	9.0	9.5	10.4
Cows and heifers	48.4	45.9	40.9
Bulls and stags	3.5	6.1	4.1
Total	100.0	100.0	100.0
Canneries and cutters ¹	18.1	16.6	13.2
Hogs—			
Sows	14.1	29.4	12.8
Barrows and gilts	85.2	69.8	86.6
Stags and boars	.7	.8	.6
Total	100.0	100.0	100.0
Sheep and Lambs—			
Lambs and yearlings	82.6	84.2	89.9
Sheep	17.4	15.8	10.1
Total	100.0	100.0	100.0

¹Included in cattle classification.

WEEK'S CLOSING MARKETS

CHICAGO PROVISION STOCKS

Total of all pork meat stocks in Chicago at the close of October were down over 8,000,000 lbs. since the end of September. On October 31 these stocks amounted to 30,228,953 lbs. compared with 38,536,896 lbs. on September 29. A year ago the total of all pork meat stocks was 22,178,405 lbs.

Lard inventories, although nearly 3,000,000 lbs. more than at the close of September were over 14,000,000 lbs. short of the supply at the close of October 1950. Total lard at the close of October was 10,272,774 lbs. against 7,899,877 lbs. a month earlier and compared with 24,455,139 lbs. a year ago.

Comparative figures on other pork products are shown below.

	Oct. 31, '51, lbs.	Sept. 29, '51, lbs.	Oct. 31, '50, lbs.
All brd. pork	1,710	2,150	1,760
P.S. lard (a)	4,452,717	4,082,068	3,913,797
P.S. lard (b)	1,182,000	—	14,790,175
Dry rendered lard (n)	201,960	—	123,000
Dry rendered lard (b)	360,000	813,800	1,645,000
Other lard	4,076,097	3,004,009	3,983,167
TOTAL LARD	10,272,774	7,899,877	24,455,139
D.S. Cl. bellies (contract)	30,300	273,370	—
D.S. Cl. bellies (other)	2,306,386	4,605,329	2,153,592
TOT. D.S. CL. BELLIES	2,336,686	4,878,699	2,153,592
D.S. rib bellies	—	—	—
D.S. fat backs	470,867	579,940	673,615
S.P. regular hams	1,648,000	1,825,518	491,000
S.P. skinned hams	7,898,902	10,793,799	6,294,829
S.P. bellies	10,282,736	10,985,196	7,839,595
S.P. picnics, S.P.	—	—	—
Boston shoulders	2,602,914	3,662,342	906,741
Other meat cuts	4,988,848	5,811,402	3,810,033
TOTAL ALL MEATS	30,228,953	38,536,896	22,178,405

(a) Made since Oct. 1, 1951. (b) Made previous to Oct. 1, 1951.

The above figures cover all meat in storage in Chicago, including holdings owned by the Government.

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended October 25:

	Week Oct. 25	Previous Week	Cor. Week 1950
Cured meats, pounds	9,101,000	30,825,000	14,087,000
Fresh meats, pounds	37,070,000	22,296,000	47,615,000
Lard, pounds	4,757,000	4,269,000	5,034,000

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$19.80; the average, \$19.25. Provision prices were quoted as follows: Under 12 pork loins, 47½@48; 10/14 green skinned hams, 43½@46; Boston butts, 40@41; 16/down pork shoulders, 35½@36; 3/down spareribs, 40½; 8/12 fat backs, 14@14½; regular pork trimmings, 22; 18/20 DS bellies, 20n; 4/6 green picnics, 29½@29%; 8/up green picnics, 28½.

P.S. loose lard was quoted at \$15.50 and P.S. lard in tierces at \$13.25.

Cottonseed Oil

Closing cottonseed oil futures at New York were quoted as follows: Dec. 16.47; Jan. 16.45b; Mar. 16.69n; May 16.77-79; July 16.45b-60a; and Oct. 16.35b-45a. Sales totaled 447 lots.

SEPTEMBER MEAT GRADING

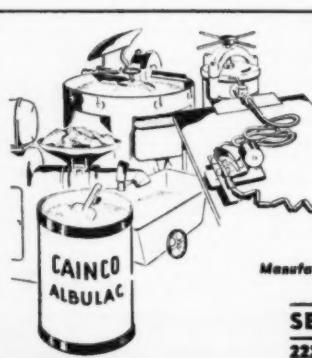
The total of meats, meat products and by-products graded by the U. S. Department of Agriculture in September was reported in thousands of lbs. (i.e. "000") omitted) as follows:

	Sept. 1951	Aug. 1951	Sept. 1950
Beef	651,114	726,405	200,472
Veal and calf	70,278	87,623	7,059
Lamb, yearling and mutton	43,034	45,229	9,147
Total	781,426	859,257	217,278
All other meats and lard	—	8,303	8,153
Grand total	780,729	867,410	228,638

*Compulsory grading of beef, veal, calf, lamb and mutton pursuant to O.P.S. regulation became effective May 7, 1951.

Record Turkey Crop

The Department of Agriculture reported that the nation's turkey crop this year will be 25 per cent larger than the average for the past five years and 16 per cent larger than last year's record crop. The 1951 crop will amount to approximately 5½ lbs. of meat for every person in the country.



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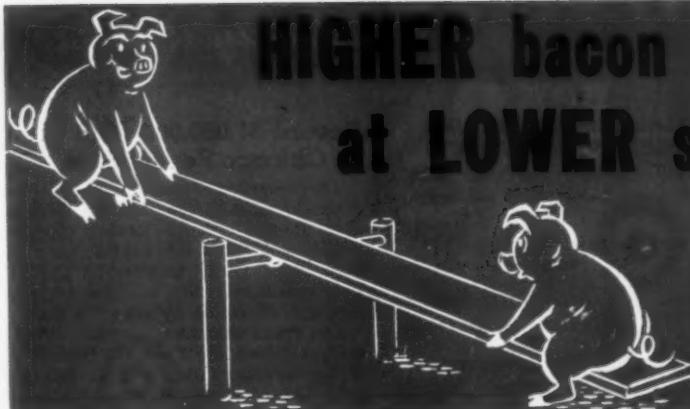
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LIVESTOCK MARKETS

Weekly Review

September Cattle Dress Lighter Than Year Earlier

The average live weights of the 956,000 cattle, 373,000 calves, 4,398,000 hogs and 827,000 sheep and lambs slaughtered during the month of September, 1951, with comparative figures for September, 1950, were reported by the U. S. Department of Agriculture as shown in the following table:

	September 1951	1950
Cattle	970.2	982.6
Steers*	1,007.6	1,003.2
Heifers*	838.0	840.4
Cows*	960.4	961.8
Calves	247.2	240.7
Hogs	295.1	292.6
Sheep and lambs	94.6	93.0

*Also included with cattle.

Packers operating under federal inspection paid the following average prices per cwt. for livestock during the periods under comparison:

	September 1951	1950
Cattle	\$29.54	\$25.19
Steers*	34.54	28.80
Heifers*	32.63	27.27
Cows*	23.11	19.55
Calves	30.81	27.42
Hogs	20.04	21.07
Sheep and lambs	26.68	25.38

*Also included with cattle.

The dressing yields of the livestock slaughtered (per 100 lbs. live weight) are shown below:

	September 1951	1950
Cattle	54.4	54.7
Calves	55.7	55.4
Hogs*	75.7	75.7
Sheep and lambs	47.2	47.5
Lard per 100 lbs.	14.5	13.7
Lard per animal	34.1	31.8

*Subtract 7.0 to obtain reported packer style average.

The average dressed weight of federally inspected livestock slaughtered were reported as follows:

	September 1951	1950
Cattle	527.8	537.5
Calves	137.7	133.3
Hogs	178.7	176.1
Sheep and lambs	44.7	44.2

SALABLE AND DRIVE-IN RECEIPTS AT 65 MARKETS

The USDA reports the total salable and driven-in receipts at 65 public markets in September, 1951:

TOTAL SALABLE RECEIPTS*

	September 1951	September 1950
Cattle	1,440,414	1,534,355
Calves	360,118	384,683
Hogs	1,868,778	1,763,347
Sheep	906,085	951,101

TOTAL DRIVEN-IN RECEIPTS

	September 1951	September 1950
Cattle	1,250,482	1,292,677
Calves	360,567	384,683
Hogs	2,186,112	1,954,995
Sheep	710,258	737,937

*Does not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Driven-in receipts at 65 public markets constituted the following percentages of total September receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 69.5; calves, 74.9; hogs, 79.8, and sheep, 39.0. These percentages compared with 71.0, 77.5, 79.6 and 36.9 per cent in September, 1950.

Enter 3,027 Livestock In Frisco "Grand National"

A near-record list of livestock entries from 14 states have been registered in the Grand National Livestock Exposition, Horse Show and Rodeo which ends tomorrow after a 10-day run at the Cow Palace, San Francisco.

Closing tabulations give a total of 3,027 head of livestock entered by 274 exhibitors from as far away as Illinois.

Leading the entry list are the beef breeds of cattle, Hereford, Angus and Shorthorns, Herefords being represented by 723 animals, Angus by 190 and Shorthorns by 92. The dairy breeds among cattle are well represented also. Eight breeds of hogs are listed among the entries of swine and nine breeds of sheep. Total premiums amount to a record \$92,924.

Record \$1,000,000 Paid At Chicago Feeder Sale

The record 257 carloads of feeder calves brought a record million dollars-plus at the seventh annual Chicago Feeder Show and sale held at the Chicago Stock Yards, October 25 and 26. This year's entry list surpassed 1950's record registration by over 100 cars.

The grand champion carload of feeders, exhibited by Fred C. Deberard, of Kremmling, Colo., sold at \$85 per cwt. The consignment was bought by Dwight Smoker, a Wanatab, Ind., cattle feeder. The calves averaged 428 lbs.

The reserve grand champion carload of calves, also Herefords, sold at auction for \$84 per cwt. Raised and shown by Allen Fordyce, Sheridan, Wyo., the calves were bought by Laurance Armour of Armour and Company for his Sunny Hill farm at Antioch, Ill.

The auction, which climaxed the two-day show and sale, brought an average price of \$42.11 per cwt. for the 257 carloads of cattle. This was \$4.69 per cwt. higher than last year's average. Total money paid this year was \$1,050,633.

The third highest price paid in the sale was for the top load of Angus shown by C. E. Tupp, Aurora, Colo. The price was \$62 per cwt.

A new record price for heifer calves was set when a carload of Herefords, shown by Win-Dell Ranches, Ennis, Colo., sold for \$61 per cwt.

The three judges were Iowans Karl Hoffman of Ida Grove; Ferd Schmidt, Delmar, and Hugh Morris, Ainsworth.

LIVESTOCK CAR LOADINGS

A total of 18,517 cars were loaded with livestock during the week ended October 20, 1951, according to the Association of American Railroads. This was an increase of 1,829 cars from the same week in 1950 and a decrease of 575 cars from the corresponding week in 1949.

K-M . . . the vital link between you and profitable livestock buying!

KENNETH MURRAY
LIVESTOCK BUYING SERVICE

Conveniently located

CINCINNATI, OHIO

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LOUISVILLE, KY.

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NASHVILLE, TENN.

OMAHA, NEBRASKA

SIOUX CITY, IOWA

SIOUX FALLS, S.D.

H. L. SPARKS & CO.



- Hogs furnished single deck or train load.
- We ship hogs everywhere and sell stock pigs.

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UP 3-4016

OUR COUNTRY POINTS OPERATE UNDER NAME OF
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All orders placed thru National Stock Yards, Ill.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, October 31, were reported by the Production and Marketing Administration as follows:

HOGS: (Quotations based on hard hogs)

St. L. Nat'l. Yds. Chicago Kansas City Omaha St. Paul

BARROWS & GILTS:

Choice:

120-140 lbs.	... \$17.00-18.25	\$15.00-18.00	\$.....	\$.....
140-160 lbs.	... 18.00-19.25	17.75-19.25	17.50-18.25	17.25-18.50
160-180 lbs.	... 19.00-19.60	19.00-19.65	17.75-19.25	18.00-19.25
180-200 lbs.	... 19.50-19.65	19.50-19.75	18.50-19.40	19.00-19.50
200-220 lbs.	... 19.50-19.65	19.50-19.75	19.35-19.50	19.00-19.50
220-240 lbs.	... 19.50-19.65	19.50-19.75	19.35-19.50	19.00-19.50
240-270 lbs.	... 19.00-19.60	19.50-19.65	19.25-19.40	19.00-19.50
270-300 lbs.	... 18.50-19.25	19.25-19.60	18.75-19.35	19.00-19.50
300-330 lbs.	... 18.00-18.60	18.75-19.35	18.60-18.85	18.00-19.25
330-360 lbs.	... 17.75-18.10	18.25-18.75	18.35-18.75	18.00-19.25

Medium:

160-220 lbs.	... 17.50-19.50	18.00-19.00	18.25-19.25	16.75-19.00
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Sows:

Choice:

270-300 lbs.	... 18.00 only	18.75-19.00	17.25-17.75	18.00-18.50
300-330 lbs.	... 18.00 only	18.50-18.75	17.00-17.50	18.00-18.50
330-360 lbs.	... 17.75-18.00	18.00-18.50	16.75-17.25	18.00-18.50
360-400 lbs.	... 17.25-17.75	17.50-18.25	16.50-17.25	17.00-18.25
400-450 lbs.	... 17.00-17.50	17.00-17.50	16.25-17.00	15.75-17.50
450-550 lbs.	... 16.50-17.25	16.50-17.00	16.00-16.75	15.75-16.75

Medium:

250-500 lbs.	... 15.25-17.50	15.00-18.00	15.75-17.00	15.00-18.25
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SLAUGHTER CATTLE AND CALVES:

STEERS:

Prime:

700-900 lbs.	... 36.25-38.00	36.25-38.75	36.25-38.50	36.25-37.75
900-1100 lbs.	... 36.50-38.25	36.75-40.00	37.00-39.00	36.50-38.75
1100-1300 lbs.	... 37.00-38.50	37.50-40.25	37.00-39.00	37.25-39.00
1300-1500 lbs.	... 37.25-39.00	38.00-40.50	37.25-39.25	38.00-39.00

Choice:

700-900 lbs.	... 34.00-36.50	33.50-36.75	33.00-36.25	33.00-36.25
900-1100 lbs.	... 34.50-37.00	34.00-37.50	33.25-37.00	33.00-37.00
1100-1300 lbs.	... 34.50-37.00	34.25-38.00	33.25-37.00	33.25-37.25
1300-1500 lbs.	... 34.75-37.25	34.50-38.00	33.50-37.25	33.50-38.00

Good:

700-900 lbs.	... 31.25-34.50	31.50-34.00	30.00-33.00	30.50-33.00
900-1100 lbs.	... 31.50-34.50	31.75-34.25	30.50-33.25	30.75-33.00
1100-1300 lbs.	... 32.00-34.75	32.00-34.50	30.75-33.25	30.75-33.25

Commercial,

all wts.	27.50-32.00	28.25-32.00	27.00-30.75	27.50-30.75
Utility, all wts.	25.00-27.50	25.50-28.25	25.50-27.00	25.00-27.30

HEIFERS:

Prime:

600-800 lbs.	... 36.50-37.50	35.75-38.00	35.50-37.50	35.50-37.50
800-1000 lbs.	... 37.00-38.00	36.50-38.50	36.25-38.00	36.00-37.75

Choice:

600-800 lbs.	... 33.50-36.50	33.00-36.50	32.50-36.25	32.00-35.50
800-1000 lbs.	... 34.00-37.00	33.50-36.50	32.75-36.25	32.00-36.00

Good:

500-700 lbs.	... 31.00-34.00	31.00-33.50	29.50-32.75	30.00-32.00
700-900 lbs.	... 31.50-34.00	31.50-33.50	29.75-32.75	30.00-32.00

Commercial,

all wts.	26.50-31.50	27.50-31.50	26.50-29.75	27.00-30.00
Utility, all wts.	24.00-26.50	24.50-27.50	23.00-26.50	23.75-27.00

COWS:

Commercial,	... 26.75-29.50	27.00-30.50	26.00-28.50	26.50-29.00
Utility, all wts.	22.50-26.75	21.75-26.50	21.50-26.00	21.00-26.50
Canner & cutter,	... all wts.	17.00-22.50	17.75-22.00	16.00-21.50

BULLS (Yrs. Excl.) All Weights:

Good	... 29.50-30.00	28.75-29.50	28.75-29.50	27.50-28.00
Commercial	... 27.50-29.00	28.75-29.75	27.00-28.00	28.00-29.00
Utility	... 24.50-27.50	26.00-28.75	24.00-27.00	25.00-28.00
Cutter	... 21.50-24.50	23.00-26.00	21.00-24.00	22.50-25.00

VEALERS (All Weights):

Choice & prime...	38.00-44.00	37.00-38.00	34.00-36.00	31.00-36.00
Com'l & good...	29.00-38.00	30.00-37.00	28.00-34.00	27.00-31.00

CALVES (500 Lbs. Down):

Choice & prime...	32.50-36.00	31.00-37.00	31.00-34.00	30.00-35.00
Com'l & good...	27.50-32.50	28.00-32.00	26.00-31.00	26.00-31.00

SHEEP AND LAMBS:

LAMBS (110 Lbs. Down):	Choice & prime...	30.50-31.50	30.50-31.50	29.50-31.25
Good & choice...	28.50-30.50	28.50-30.25	27.50-29.50	29.50-31.00

EWE'S (Shorn):	Good & choice...	12.50-14.75	13.50-15.00	13.50-15.00
Cull & utility...	9.00-12.50	10.50-13.00	9.00-13.00	9.50-13.50

^aQuotations on woolen stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.

^bQuotations on slaughter lambs and yearlings of good and choice as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.



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Your MEAT and MEAT PRODUCTS!

Meat is sold by its appearance—Protect it. Keep meat clean—Satisfy customers—Save money.

Assure your meat and meat products the ultimate in packaging protection and increase consumer acceptance by specifying the products that have become the symbol of dependability throughout the meat packing industry.

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"ARKSAFE" Elastic Multiwall Bags
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"ARKELENE" and "ARKELENE-K" Liver Bags
•

•
"ARKSAFE" Elastic All-Way Stretch Meat Covers
•

•
"ARKSAFE" Elastic Barrel Linings
•

•
"ARKELENE" and "ARKELENE-K" Container Linings
•

Without obligation, our Service Department will be happy to collaborate with you on your specific requirements.

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6345 WEST 65th STREET
CHICAGO 38, ILLINOIS

Factories: Newport News, Va., and Chicago, Ill.
Representatives in principal cities

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended October 20 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B ¹ Dressed	LAMBS Gd. Handyweights
Toronto	\$33.67	\$37.00	\$29.10	\$33.13
Montreal	32.00	38.45	29.11	32.95
Winnipeg	33.50	35.50	29.22	31.55
Calgary	33.01	34.76	31.00	31.47
Edmonton	31.75	38.50	31.35	30.00
Lethbridge	32.70	32.00	32.35	30.50
Pr. Albert	30.60	33.50	28.10	29.50
Moose Jaw	31.10	35.60	28.10	—
Saskatoon	31.00	35.00	28.10	—
Regina	32.30	33.45	28.10	—
Vancouver	32.50	33.50	34.10	—

*Dominion Government premiums not included.

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FELIN'S

ORIGINAL PHILADELPHIA SCRAPPLE

HAMS • BACON • LARD • DELICATESSEN



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INCORPORATED

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PHILADELPHIA 40, PENNA.



BLACK HAWK

PORK • BEEF • VEAL • LAMB • SMOKED MEATS

DRY SAUSAGE • VACUUM COOKED MEATS • LARD

THE RATH PACKING CO., WATERLOO, IOWA

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 27, 1951, as reported to The National Provisioner:

CHICAGO

Cattle	Calves	Hogs	Sheep	
Armour	9,361	Swift, 715; Wilson, 7,387; Agar, 10,797; Shippers, 7,394; Others, 22,796.	73	3,175
Total	16,503	cattle, 1,656 calves; 58,450 hogs; 8,000 sheep.	10,513	7,304

KANSAS CITY

Cattle	Calves	Hogs	Sheep
Armour	2,753	1,348	2,271
Swift	518	1,334	9,356
Wilson	704	—	1,596
Butchers	4,729	20	696
Others	2,620	—	4,837
Total	10,724	2,702	17,163

OMAHA

Cattle	Calves	Hogs	Sheep
Armour	5,520	10,035	709
Cudahy	3,044	7,098	1,384
Swift	2,946	9,629	3,457
Wilson	1,273	5,968	942
Cornhusker	500	—	—
Engle	62	—	—
Gr. Omaha	243	—	—
Hoffman	124	—	—
Rothschild	582	—	—
Roth	1,257	—	—
Kinsman	622	—	—
Merchants	115	—	—
Midwest	76	—	—
Omaha	160	—	—
Union	526	—	—
Others	—	8,294	—
Total	17,300	41,864	6,492

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Cudahy	3,044	7,098	1,384
Swift	2,946	9,629	3,457
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Engle	62	—	—
Gr. Omaha	243	—	—
Hoffman	124	—	—
Rothschild	582	—	—
Roth	1,257	—	—
Kinsman	622	—	—
Merchants	115	—	—
Midwest	76	—	—
Omaha	160	—	—
Union	526	—	—
Others	—	8,294	—
Total	17,300	41,864	6,492

E. ST. LOUIS

Cattle	Calves	Hogs	Sheep
Armour	2,328	870	11,096
Swift	3,163	2,244	11,305
Hunter	509	—	3,911
Hill	—	—	2,873
Krebs	—	—	5,917
Locelode	—	—	1,265
Selloff	—	—	1,603
Total	6,000	3,114	38,540

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Selloff	—	—	1,603
Total	6,000	3,114	38,540

ST. JOSEPH

Cattle	Calves	Hogs	Sheep
Armour	1,150	408	23,170
Swift	1,741	171	10,536
Armour	1,741	171	10,536
Others	5,650	997	7,055
Total	8,541	1,576	40,761

Does not include 91 cattle, 927 hogs and 2,672 sheep bought direct.

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Cattle	Calves	Hogs	Sheep
Armour	1,150	408	23,170
Swift	1,741	171	10,536
Armour	1,741	171	10,536
Others	5,650	997	7,055
Total	8,541	1,576	40,761

SIOUX CITY

Cattle	Calves	Hogs	Sheep
Armour	2,881	14	7,188
Swift	2,892	3	10,014
Hunter	509	—	3,911
Hill	—	—	2,873
Krebs	—	—	5,917
Locelode	—	—	1,265
Selloff	—	—	1,603
Total	15,727	298	31,103

OKLAHOMA CITY

Cattle	Calves	Hogs	Sheep
Armour	2,907	381	1,835
Wilson	2,070	316	1,744
Directs	981	1,173	9,418
Butchers	67	—	2,120
Total	5,915	1,864	14,233

WICHITA

Cattle	Calves	Hogs	Sheep
Cudahy	1,159	845	3,327
Gugenhein	298	—	967
Dunn	—	—	—
Ostertag	34	—	—
Dold	72	—	942
Sunflower	10	—	41
Pioneer	19	—	—
Excel	1,054	—	426
Others	4,316	—	409
Total	6,963	845	4,736

LOS ANGELES

Cattle	Calves	Hogs	Sheep
Armour	52	—	331
Swift	146	—	130
Wilson	200	268	—
Others	4	—	—
Total	4,558	1,372	1,624

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WICHITA

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending Oct. 27:

CATTLE

	Week ended	Prev. Week	Cor.
Sheep	10,513	7,304	1,487
2,553			
888			
20,192			

	Chicago	Kansas City	Omaha	E. St. Louis	St. Joseph	St. Paul	Minneapolis
Salable	16,503	13,112	21,654	9,114	8,036	8,535	12,189
Prev. wk.	17,27	13,113	16,603	9,126	8,036	8,535	12,189
Total (incl. directs)	3,485	2,372	26,123	7,532	6,724	10,245	24,582

	New York &	Jersey City	Oklahoma City	Cincinnati	Denver	St. Paul	Wichita
Salable	7,493	6,381	7,617	5,431	4,586	4,353	3,375
Prev. wk.	7,779	7,747	4,757	7,112	7,701	14,836	3,095
Total	133,677	102,549	133,263	51,056	40,570	38,518	21,654

	HOGS	CHICAGO	KANSAS CITY	OMAHA	E. ST. LOUIS	ST. JOSEPH	ST. PAUL	MILWAUKEE
Salable	50,655	52,153	45,041	51,056	40,570	38,518	21,654	12,356
Prev. wk.	44,253	15,637	11,143	17,163	14,730	13,606	12,189	8,382
Total	394,708	348,611	317,185	22,353	19,805	16,165	12,189	8,382

SHEEP

	Chicago	Kansas City	Omaha	E. St. Louis	St. Joseph	St. Paul	Milwaukee
Salable	8,009	5,119	7,446	5,900	4,861	4,380	9,67
Prev. wk.	4,152	6,186	9,039	12,044	10,829	11,143	11,222
Total	108,046	108,160	111,957	22,353	22,353	19,805	16,165

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Thursday, November 1, were reported as shown in the table below:

CATTLE:	
Steers, ch., pr.	\$38.00 only
Steers, com., gd.	30.00@33.00
Heifers, common	32.00@35.00
Cows, com'l	20.00@22.00
Cows, wt. com'l	14.00@19.00
Cows, can. & gd.	19.50@23.50
Bulls, utility & com'l.	27.00@31.50

VEALERS:	
Gd. & l. pr.	\$32.00@35.00
Utility	28.00 only

HOGS:	
Gd. & ch. 200/220	\$21.50@21.50
Bows, med. & ch.	15.00@17.00

LAMBS:	
Choice	\$30.00

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended October 26:

	Cattle	Calves	Hogs*	Sheep
Salable	230	986	431	211
Total (incl. directs)	3,485	2,372	26,123	21,183
Prev. wk.	204	878	1,059	586
Total (incl. directs)	2,185	2,707	24,582	27,323

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Oct. 25	3,011	510	18,248	2,115
Oct. 26	1,107	316	15,288	2,213
Oct. 27	738	28	15,088	743
Oct. 29	15,636	388	14,830	2,404
Oct. 30	5,069	450	18,795	4,463
Oct. 31	8,100	300	18,000	2,200
Nov. 1	2,500	300	15,500	1,600

	Week so far	Year ago	2 yrs. ago
Oct. 25	31,305	1,436	67,125
Oct. 26	36,285	5,493	59,456
Oct. 27	34,072	2,159	70,394
Oct. 29	28,979	1,920	58,246
Oct. 30	31,000	1,073	11,390
Oct. 31	31,000	4,000	300
Nov. 1	2,000	1,500	800

SHIPPMENTS

	Cattle	Calves	Hogs	Sheep
Oct. 25	2,504	114	1,464	844
Oct. 26	3,650	2,049	1,656	281
Oct. 27	987	400	954	137
Oct. 29	6,218	375	2,515	300
Oct. 30	3,844	1,445	1,073	300
Oct. 31	4,000	600	600	300
Nov. 1	2,000	1,500	800	300

	Week so far	Year ago	2 yrs. ago
Oct. 25	16,062	375	5,700
Oct. 26	16,423	381	4,159
Oct. 27	12,069	278	1,111
Oct. 29	11,081	757	5,250
Oct. 30	11,081	757	1,228

NOVEMBER RECEIPTS

	1951	1950
Cattle	2,500	3,600
Calves	300	428
Hogs	15,500	19,389
Sheep	1,600	1,749

NOVEMBER SHIPPMENTS

	Cattle	Calves	Hogs	Sheep
Packers' purch.	2,000	2,000	2,000	2,000
Shippers' purch.	1,500	1,500	1,500	1,500
Total	800	800	800	800

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, November 1:

	Week ended Nov. 1	Week Oct. 25
Packers' purch.	46,592	47,533
Shippers' purch.	8,633	6,419
Total	55,245	53,952

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday November 1, were as follows:

CATTLE:

Steers, gd. & pr.	\$36.25 only
Steers, gd. & ch.	34.00@35.35
Cows, com'l	27.50@30.50
Cows, utility	23.50@25.50
Bulls, com'l	27.50@30.50
Bulls, utility	25.00@27.00
Cow, cutter	22.00@24.00
Heifers, gd.	30.00@33.50

VEALERS:

Prime	\$41.00 only
Gd. & pr.	35.00@40.00
Com'l & good	28.00@35.00
Cull & utility	19.00@25.00

HOGS:

Gd. & ch.	170/230	\$20.50@21.00
Sows, 400 down	17.75@18.25	

Choice & prime	\$33.00 only
Cull & gd.	27.00@30.00

CANADIAN KILL

Inspected slaughter in Canada, week ended October 20:

CATTLE

Wk. Ended Oct. 20	Same Wk. Last yr.	
Western Canada	10,116	13,582
Eastern Canada	13,098	14,602
Total	23,814	28,154

HOGS

Western Canada	32,086	30,349
Eastern Canada	70,455	62,760
Total	102,541	93,109

SHEEP

Western Canada	3,130	6,767
Eastern Canada	21,726	21,993
Total	24,856	28,760

ADELmann



KOCH SLAUGHTERING CRADLE ADJUSTABLE for BEEF or HOGS!

► CONVENIENT!

Width telescopes to fit any size animal. Keeps carcass 12-in. above floor, at height convenient for operator.

► SANITARY!

Keeps hides dry, free from blood and dirt of killing floor.

► PORTABLE!

Can be used on any part of killing floor. Push out of way when not in use.

Width adjustable up to 24-in. Length 8-ft. Strong, welded, tubular steel construction. Weight 140-lb.
PRICE only \$60 f. o. b. Kansas City
IMMEDIATE SHIPMENT FROM STOCK.

KOCH SUPPLIES
20TH & McGEE ST. KANSAS CITY 8, MO.

Carlots Barrel Lots



DRESSED BEEF

BONELESS MEATS AND CUTS

OFFAL • CASINGS

SUPERIOR PACKING CO.

ST. PAUL



HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.
Chicago Office, 332 S. Michigan Ave.

MEAT SUPPLIES AT NEW YORK

Receipts reported by the U.S.D.A., Production & Marketing Administration

STEER AND HEIFER: Carcasses BEEF CURED:

Week ending Oct. 27, 1951.	5,230	Week ending Oct. 27, 1951.	20,054
Week previous	7,348	Week previous	18,100
Same week year ago.....	12,099	Same week year ago.....	21,793

COW:

Week ending Oct. 27, 1951.	3,556	PORK CURED AND SMOKED:	
Week previous	4,613	Week ending Oct. 27, 1951.	583,029
Same week year ago.....	1,541	Week previous	539,681

BULL:

Week ending Oct. 27, 1951.	863	LARD AND PORK FATS:	
Week previous	1,407	Week ending Oct. 27, 1951.	31,305
Same week year ago.....	837	Week previous	20,972

VEAL:

Week ending Oct. 27, 1951.	10,947	LOCAL SLAUGHTER	
Week previous	17,340	Week ending Oct. 27, 1951.	7,493
Same week year ago.....	15,015	Week previous	6,381

LAMBS:

Week ending Oct. 27, 1951.	33,273	CATTLE:	
Week previous	30,978	Week ending Oct. 27, 1951.	7,493
Same week year ago.....	38,748	Week previous	8,252

MUTTON:

Week ending Oct. 27, 1951.	898	CALVES:	
Week previous	6,077	Week ending Oct. 27, 1951.	7,050
Same week year ago.....	2,628	Week previous	7,619

HOG AND PIG:

Week ending Oct. 27, 1951.	9,410	HOGS:	
Week previous	12,365	Week ending Oct. 27, 1951.	50,055
Same week year ago.....	16,182	Week previous	52,153

PORK CUTS

Week ending Oct. 27, 1951.	1,420,992	SHEEP:	
Week previous	1,567,960	Week ending Oct. 27, 1951.	42,159
Same week year ago.....	1,865,830	Week previous	47,098

COUNTRY DRESSED MEATS

VEAL CUTS:		7,103	
Week ending Oct. 27, 1951.	26,261	Week previous	8,183
Week previous	37,437	Same week year ago.....	5,225

VEAL AND CALF CUTS:

Week ending Oct. 27, 1951.	1,191	HOGS:	
Week previous	18,378	Week ending Oct. 27, 1951.	13
Same week year ago.....	11,415	Week previous	14

LAMB AND MUTTON CUTS:

Week ending Oct. 27, 1951.	4,833	LAMB AND MUTTON:	
Week previous	6,344	Week ending Oct. 27, 1951.	223
Same week year ago.....	12,522	Week previous	162

POSITION WANTED

SAUSAGE MAKER

For south eastern coastal area or southern California location. Now in charge of midwest sausage plant making 50,000 lbs. weekly fine quality sausage and luncheons. 42 years old; accustomed to better than average earnings; available upon reasonable notice. W-414, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

ENGINEER

Graduate, outstanding record in plant design, construction, installation. Master mechanic, boiler, refrigeration, electrical systems, planning, records, preventative maintenance, etc. W-418, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

SAUSAGE FOREMAN: Thorough knowledge of all production, processing. Supervise labor. Long experience. Married, age 47. References furnished. W-419, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

SUPERINTENDENT: 25 years' experience. Production, processing, rendering, refrigeration, maintenance, labor relations. Cost conscious and efficient. W-408, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

MANAGER: Large and small plant experience. Now managing small, very active plant in southern Ohio. Want opportunity to share in profits and ownership. W-430, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

BEEF MANAGER and cattle buyer: 25 years' experience, live stock purchases, production, labor relations, rendering, hides, maintenance, grading, cariot and chain store sales. W-431, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

POSITION WANTED

AVAILABLE IN THE SOUTHWEST

Experienced packinghouse operator with complete knowledge of costs, yields, government regulations, W-420, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

HELP WANTED

GENERAL FOREMAN SAUSAGE DEPARTMENT

An independent, B.A.I. inspected house in Eastern Pennsylvania has an opening for a first class sausage foreman. Man under 45 years of age preferred. Must be thoroughly experienced in sausage making and rendering. Good record, good morale and discipline through personal leadership. Give full details of personal data, education and experience and include recent photograph in first letter. All replies will be held in strict confidence.

W-384, THE NATIONAL PROVISIONER
15 West Huron St. Chicago 10, Ill.

INEDIBLE-EDIBLE rendering manager wanted for large eastern packer. Must have thorough knowledge of this business. Must know costs and yields. Know how to produce high quality merchandise. State experience, age, and when available. W-411, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

WANTED: Experienced salesman for complete line of sausage casings. Write or phone for full particulars. CONTINENTAL CASING CO., Inc., 557 Wythe Ave., Brooklyn 11, N.Y. Phone Evergreen 7-5056.

WANTED: Chief engineer, meat packing experience desirable. Plant located in east. Write stating experience, etc., to W-438, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended October 27 was reported by the U.S. Department of Agriculture as follows:

NORTH ATLANTIC	Cattle	Calves	Hogs	& Lambs
New York, Newark, Jersey City.....	7,493	7,050	50,655	42,159
Baltimore, Philadelphia	6,652	1,129	29,290	1,036

NORTH CENTRAL	Cattle	Calves	Hogs	& Lambs
Cincinnati, Cleveland, Indianapolis..	12,102	1,808	66,961	5,266
Chicago Area	19,707	7,253	99,763	9,356
St. Paul-Wis. Group.....	22,976	21,449	143,754	9,013
St. Louis Area.....	14,168	8,225	90,332	9,270
Sioux City	6,932	62	28,730	4,580
Omaha	16,657	870	64,469	15,198
Kansas City	11,375	4,582	35,238	5,836
Iowa and So. Minn. ²	11,493	4,370	216,592	19,549

SOUTHEAST ¹	Cattle	Calves	Hogs	& Lambs
7,783	4,646	27,754	26	
22,421	10,049	75,295	33,770	
8,693	604	14,600	13,074	

PACIFIC	Cattle	Calves	Hogs	& Lambs
21,449	2,241	39,120	26,139	
Grand total	189,902	74,401	982,613	194,372
Total week ago	168,320	69,546	913,830	198,196
Total same week year ago	211,148	78,467	901,723	196,672

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ²Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ³Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁴Includes So. St. Joseph, Kansas City, King, Okla., Tulsa, Okla., Ft. Worth, Texas. ⁵Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during September 1951—Cattle, 72.4; calves, 63.2; hogs, 74.9; sheep and lambs, 85.2.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended October 26:

Cattle	Calves	Hogs
3,103	1,292	14,165
162	1,800	14,334

Corresponding week last year 1,491 1,642 12,697

HELP WANTED

MANUFACTURERS' AGENT

Some exclusive territories available. RONNINGEN quick coupling, non-short-circuiting water filters, 50 to 5000 GPM, Pressures to 2000. Excellent opportunity for engineering salesman handling pumping machinery or heavy industrial equipment. Liberal commission basis.

RONNINGEN MANUFACTURING CO.
VICKSBURG, MISSOURI

GENERAL MANAGER

For small packing plant. Prefer young man but with sufficient experience to make complete handling. Profit sharing basis on proven ability. W-432, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

WANTED: Dry rendering and boiler man, experienced. Able to obtain high pressure license. Steady work, good pay. Advancement commensurate with ability. Aggressive growing concern, midwest. Give full particulars in first letter. W-433, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

WANTED: Foreman or a man with enough experience to qualify as a foreman, for rendering plant in the south. Good opportunity. State experience, age, salary and when available. W-426, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

WANTED: Plant manager with knowledge of meat cuts, for purveyor of meats, and general all around man. Plant in central Wisconsin. Vacations. Good fishing and hunting country. W-434, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

KILL & CUT FOREMAN: Have opening for practical man capable of getting top results in medium size hog and cattle slaughtering plant. Address Box W-435, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be

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Undisplayed: set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00; additional words 15c each. Count ad-

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE PLEASE REMIT WITH ORDER.

HELP WANTED

ASSISTANT MANAGER wanted by small meat plant, Maryland. Prefer man with some knowledge of sausage making, killing, meat cutting. Give experience, age, references and salary expected. W-436, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

PROGRESSIVE SAUSAGE KITCHEN: Producing weekly average of 15,000 lbs. wants sausage maker-working foreman. Vast opportunity for right party. Write W-437, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

EQUIPMENT FOR SALE

MEAT PACKERS — ATTENTION!

RENDERING EQUIPMENT

1—Boos 500 ton Curb Press & Pump.

1—Boos 150 ton Curb Press & Pump.

1—Mech. Mfg. Co. 5' x 16' Cooker-Melter.

STEAM JACKETED KETTLES

5—Lew. 150, 250 & 400 gal. Stainless Steel.

29—100, 75 & 50 gal. S/S clad.

63—20 gal. to 1200 gal. Aluminum.

4—350, 600 & 800 gal. Dopp Seamless.

4—Vertical Steel 1550 gal. closed.

3—Vertical Steel 9500 gal. closed. agit.

OTHER SELECTED ITEMS

72—Aluminum Storage tanks 200 to 800 gals. 1—Spicy 30° P & A. Aluminum Filter Press.

1—Spiral Adjusting Curton Gluer-Sealer.

1—Davendor 25A Dewar cooler for drivers.

Used and rebuilt Anderson Expellers, all sizes send us your inquiries

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.

14-10 Park Row New York 38, N. Y.

Phone: BARclay 7-0600

One Buffalo #43-B Cutter equipped with a 25 H.P. 3 phase motor. Completely rebuilt and backed by the Randall guarantee. Available for immediate shipment. Price . . . \$900.00 F.O.B. Philadelphia, R. T. Randall & Company, 331 North Second St., Philadelphia 6, Pa. Phone Market 7-3896.

ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pittock and Associates, Glen Riddle, Pennsylvania

FOR SALE: Buffalo meat chopper 27" 5 H.P. A.C. motor. Excellent condition. Must sell. FS-208 THE NATIONAL PROVISIONER, 11 West 44th St., New York 17, N. Y.

MEAT CHOPPER and MIXER: Globe Roto-cut. 200 lb. cap. near new condition, \$2200. W. E. Weber, 480 Main St., San Francisco 5, Calif. Phone DOuglas 2-5233.

FOR SALE: One expeller 1000 to 1200# capacity per hour. Perfect condition. Wm. Stappenbeck, Inc., 2268 Atlantic Ave., Rochester, N.Y.

PLANTS FOR SALE

FLORIDA MEAT CURING PLANT

A well established going business available in Ocala, Florida, the center of stock raising in Florida. Meat curing plant and wholesale plant with 2 cars, 3 trucks and 3 houses. Lime block store building, fixtures and equipment and 283 frozen food lockers adjoining.

ALL FOR \$100,000.

STEPHEN McCREADY

OCALA FLORIDA

MEAT PLANT FOR SALE

Slaughter house, large coolers, freezers, canning room, fully equipped. Modern, including large trucks, trailers, fine home, large acreage. At present doing large profitable dog food business in east.

CHAS. ABRAMS

68 N. 2nd Street Philadelphia 6, Pa.
Phone Walnut 2-2218

FOR SALE or LEASE

PACKING PLANT: Steel and concrete building, approximately 15,000 square feet floor space, two floors, elevator, railroad spur, truck loading docks, completely equipped—A-1 condition, ideal location, fertile field for a packer wishing to expand—no competition within 100 miles. Now operating, large quota. Will sell or lease. Terms can be arranged.

FS-429, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

EQUIPMENT WANTED

WANTED: A 1000 or 2000 Randall stuffer in good operating condition. Complete with all working parts. EW-440, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

WANTED: 5000 stuffer, model 42B silent cutter, and a 5 x 9 cooker. EW-20, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, New York.

BUSINESS OPPORTUNITIES

DISTRIBUTOR in northern New Jersey wishes to contact independent midwestern packer for beef, pork and lamb. W-441, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

WANTED

Supplier of pre-packaged steaks, hamburger, and chops of concern in Memphis, Tennessee. Reply to Post Office Box 2432, De Soto Station, Memphis, Tenn.

FOR SALE OR LEASE

MEAT PACKING PLANT

MODERN — FULLY EQUIPPED

Located in center of Maryland—60 miles from Baltimore or Washington—\$12,000 weekly business, can be increased to \$40,000 weekly with present facilities—120 H.P. Diesel—Electric Power Plant—Two York Refrigeration Units—Adequate Water Supply on Property—Lead Track over entire area—Ample Live Stock available. Help plentiful.

J. L. CLIFFORD REALTY CO.

300 EQUITABLE BLDG.

BALTIMORE 2, MD.

GUT-CLEANERS

EVERWHERE

Are you experiencing any trouble, complaints, losses due to weakness, odor, salt-spots in your sausage casings?

I will be in the United States for a limited time and offer the results of my 52 years' experience and knowledge of the treatment of gut of all descriptions, weasands and bladders.

Temporary address

AMBASSADOR HOTEL

Park Ave., New York City.

Oscar Sommer, 104 Cliffords Inn, Fleet Street

London E. C. 4, England

BUSINESS OPPORTUNITY!

FOR SALE: Small modern killing plant and cooler with complete offal rendering equipment, auction barn (volume \$2,000,000 per year), office scales, 1,000 head capacity yarding pens, 3 loading chutes, 3 barns, feed lots, shelters, grain elevator on our railroad spur. New modern 8 room house, city water, lights and natural gas in all buildings. Located in town of about 1500 population, Santa Fe railroad, 2 highways, active community, 50 acre tract of land. All of this equipment is in good condition and is centrally located together. The killing plant, rendering equipment, feed lots, elevator, auction barn are all operating now, and have been for several years. Good references. Located in northeastern Kansas. Immediate possession.

FS-439, THE NATIONAL PROVISIONER
15 West Huron St. Chicago 10, Ill.

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

EQUIPMENT LIQUIDATION

From The
JOHN MORRELL & COMPANY PLANT
TOPEKA, KANSAS

Sale Begins NOV. 5

We would like to bring to your attention this outstanding sale. Our four-page advertisement in the October 20th issue of The National Provisioner gave a partial listing of items that will be available.

Included in the thousands of items available is a complete selection of Hog & Beef Killing & Cutting Equipment, Sausage, Lard, Rendering, Smokehouse, Canning and General Equipment.

Inspection of equipment during or before sale invited.

Arrange to attend . . .
sale begins Nov. 5th.

For full information contact Mr. Samuel Barlant or Mr. Leonard Hanover in Topeka, telephone Topeka 4-7598 or 3-4162 or the Jayhawk Jr. Highway Hotel, Topeka.

Barlant & Company List Below a Few of Their Available Offerings

4065—MIXER: Randall 4000 cap. (NEW) with 5 HP. motor	\$1150.00
4033—MIXER: Buffalo 24A, cap. 1000g, with motor	\$50.00
3842—GRINDER: Cleveland Kleen-Kut \$32, with 2 HP. motor, enameled hopper pan	200.00
4088—STUFFER: Pneumatic Loaf, mfdg. by Mepaco, stainless steel	350.00
4079—CURING VATS: (300) cap. 250 gal. ea.	13.50
4084—MOLDS: (200) Hoy \$25, stainless steel, excellent cond.	3.75
4090—MOLDS: (175) Alum. Loaf, with covers, excellent cond.	3.50
4018—HOG: Mitts & Merrill \$13C.D. with base coupling & 25 HP. motor	1875.00
4110—BLOOD DRYER: Boss \$300, with 7½ HP. motor	675.00
4000—HYDRAULIC PRESS: Boss, 300 Ton, with 8x12 hydraulic pump, Fisher governor, pipe & fittings included	2250.00
3776—FILTER PRESS: Allbright-Nell \$221, 24"x24", 40 plates 1¾" recessed, like new condition	1000.00
3969—DEHAIRER: Baby Boss, 7½ HP. motor..	775.00
4070—STRIPPER: Hog Casing, 45", 8" dia., straight covered rolls, speed reducer	250.00
3880—BAND SAW: Jim Vaughn, motor driven.	295.00
4083—BAKE OVEN: Advance, late style, 96 loaf cap., complete, excellent condition	300.00

BARLIANT & CO.

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U. S. Yards, Chicago 9, Ill.
Cliffside 4-6900

• New, Used & Rebuilt Equipment
• Liquidators and Appraisers

The meat of your
sales problem is
flavor



...and Accent
gives your products
a flavor-edge on competition!

Of course your products are top quality. (So are your best competitors'.) That means a *plus* is a must if you want a sales edge on your competition. Ac'cent (99+% pure monosodium glutamate) gives your products that *plus*—a flavor-edge!

Frankfurters . . . packaged meats . . . sausages—whatever *your meat*—Ac'cent brings out (and holds) their fine blend of flavors. Yet Ac'cent adds no flavor, color or aroma of its own. It produces amazing results . . . the process is simple and economical! Write today for information to: AMINO PRODUCTS Division, International Minerals & Chemical Corporation, 20 North Wacker Drive, Chicago 6, Illinois.

Accent®
99+% PURE MONOSODIUM GLUTAMATE

...makes good food taste better!



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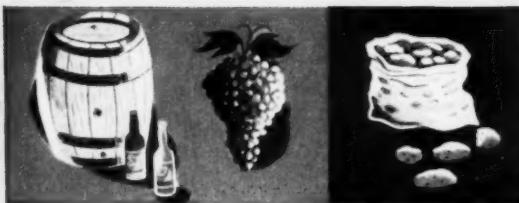


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